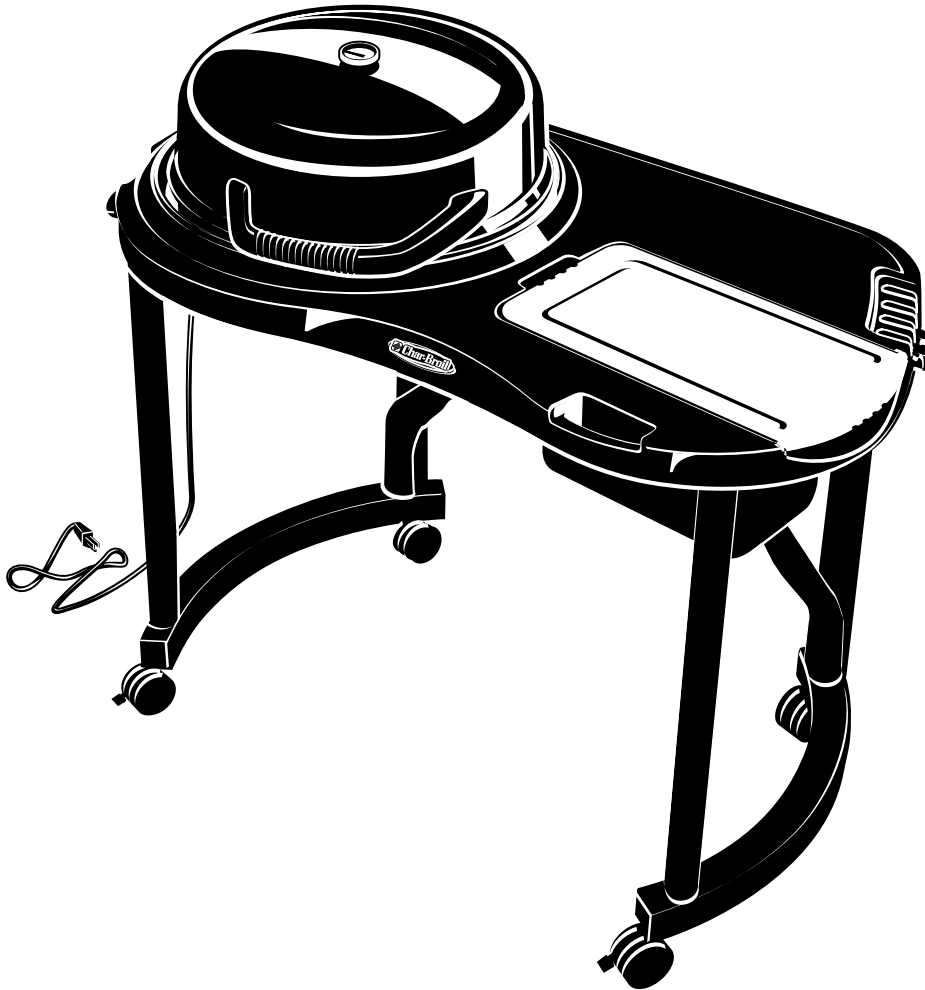




*For Retail Display:
Do not remove tie-
down holding the
cutting board.*

FOR OUTDOOR HOUSEHOLD USE ONLY



Keep this manual for future reference.

To installer or person assembling grill: Leave this manual with grill for future reference.



WARNING



Read this manual before cooking on grill.
Failure to follow all manufacturer's instructions
could result in serious personal injury and/or
property damage.



CAUTION



Some parts may contain sharp edges
especially as noted in the manual! Wear
protective gloves if necessary.

Safeguards

Important Safeguards Read all Warnings and Instructions Save These Instructions

Safety Symbols

- The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.



DANGER



Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.



WARNING



Be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.



CAUTION



Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

- If you need help or warranty parts call ☎ **1-800-241-7548** or send a FAX to 1-706-576-6355.
Business hours: **Open 24 hours - Seven days a week**
- To order non-warranty replacement parts or buy accessories (grill cover, cleaners, paint) call 1-800-993-2677 or send a FAX to 1-706-565-2121.
- Please know your Model number and Date of Purchase prior to calling.

Warranty Information

Serial Number _____

Model Number _____

Date Purchased _____



DANGER



ELECTRIC SHOCK CAN KILL OR RESULT IN SERIOUS INJURY.

To prevent electrical shock:

- Use only with GFI (Ground Fault Interrupter) protected circuit.
- Do not use grill when raining.
- To prevent grill from being splashed or falling into water, do not use grill within 10 feet of pool, pond or other body of water.
- Keep grill and electric controller dry and out of rain at all times.
- When connecting controller to grill, plug electric controller into grill first, make sure controller is set to ⏻ (Off), then plug into outlet. When unplugging, turn controller to ⏻ (Off), disconnect from outlet, then remove controller from grill.
- Unplug grill when not in use and before moving.
- Do not operate grill with an electric controller that has a damaged cord, plug or metal probe. Call Char-Broil for a replacement controller. The electric controller is made specifically for this grill.
- Never remove grounding plug or use with an adapter to two prongs.
- Keep electric plugs off ground and dry.
- Never put controller, cord or heating element in water or any other liquid.
- Do not allow cord to touch hot grill.
- Store controller indoors when not in use.
- Do not use water or other liquid spray to clean product without first unplugging electric controller and removing heating element.

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General Safety

1. Do not touch hot surfaces with unprotected hands. Use handles and knobs provided for operation.
2. Never leave grill unattended when ON.
3. Keep children away from grill both when hot and cold.
4. Use long barbeque utensils for cooking.
5. Allow grill to cool before moving, cleaning or storing.
6. Do not cook under roof.
7. Keep grill 24" (2 feet) away from walls and rails.
8. For outdoor household use only. Do not use indoors or for commercial cooking.
9. Use only ceramic briquets similar to those provided with grill. Do not use charcoal.
10. Do not use or store gasoline, kerosene, or other flammable liquids within 20 feet of this grill when in use.
11. Store grill in weather protected area or under grill cover when not in use and electric controller indoors when not in use.
12. Use only accessory attachments recommended by manufacturer.
13. It is the responsibility of the assembler/owner to assemble, install and maintain grill.

Extension Cord Use and Safety

- Grill is rated for 1750 watts at 120 VAC.
- **Use of extension cord is not recommended.**

If you must use an extension cord, for your safety:

- Use only outdoor type with 3 prong grounding plug, rated for 15 amperes or more, approved by UL, marked with a W-A and with a tag stating "Suitable for Use with Outdoor Appliance".
- Use the shortest length extension cord required. Do not connect 2 or more extension cords together. A 12 or 14 gauge extension cord of 25 ft. or less is acceptable.
- Keep connections dry and off ground.
- Do not let cord hang over edge of table top or other items where it can be pulled by children or tripped over.

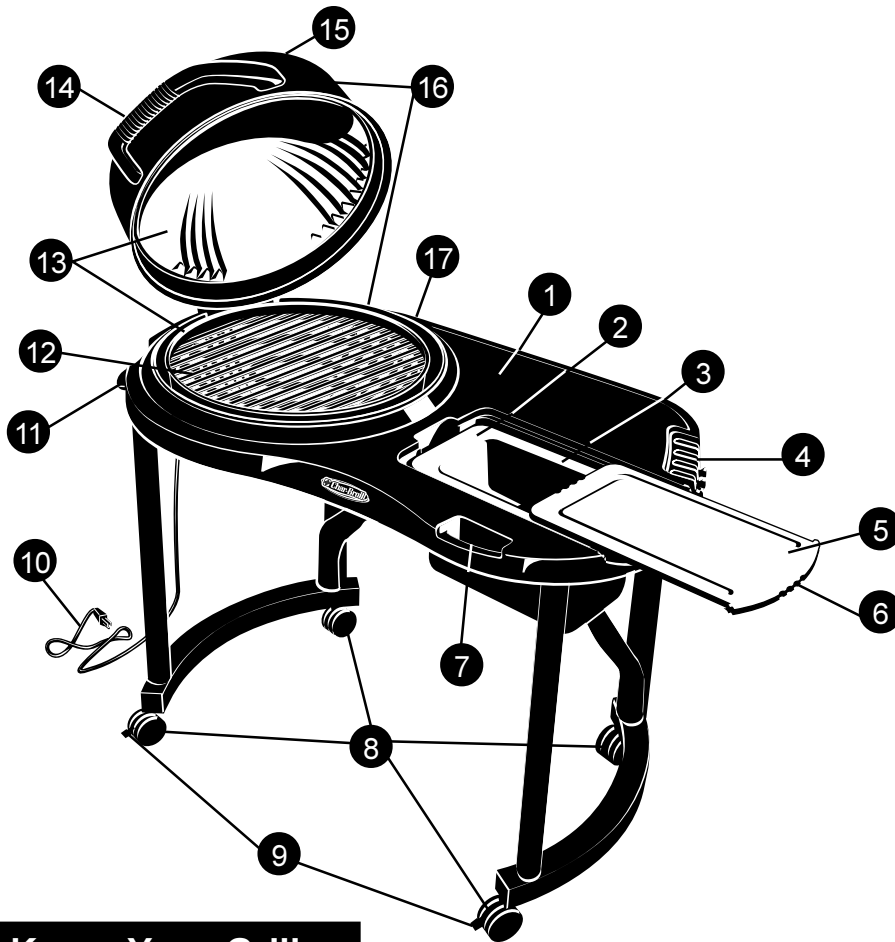


WARNING



Do not use 16 or 18 gauge extension cords. Damage to household wiring and/or fire could result.

Save These Instructions



Know Your Grill

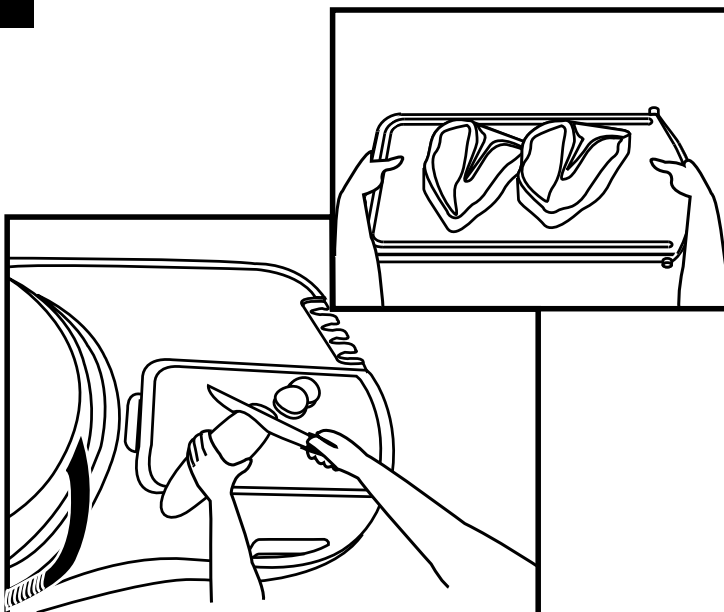
- 1 Large workable area for outdoor food preparation.
- 2 Foam insulated cooler can also be used to keep food warm or additional storage for accessories.
- 3 Drain system keeps the cooler unit free of liquids spilled on top.
- 4 Universal tool holder for easy tool access.
- 5 Full sized cutting board can be easily removed and used inside.
- 6 Cutting board allows easy access to cooler below by either pivoting up or sliding open.
- 7 Front towel holder/handle positioned for easy access.
- 8 Four large casters allow Bistro to move easily in any direction.
- 9 Locking front casters secure the product for use on uneven surfaces.
- 10 Durable, 7' power cord improves mobility on decks or patios.
- 11 Easy to read, weather resistant power controller ensures greater cooking control. Easily removed for cleaning or storage.
- 12 Large porcelain coated cooking grate has plenty of room and is specifically designed for optimal cooking performance.
- 13 Thermsulate® insulation reflects and insulates heat inside of grill.
- 14 Ergonomic handle and offset lid opening is easy to use and prevents reaching over the grilling surface.
- 15 Temperature gauge.
- 16 Porcelain coated top and bottom housing designed for years of reliable service.
- 17 Cord clip on left back leg holds cord securely in place and out of the way while cooking.

Cutting Board/Carrying Tray

- **Multifunctional Cutting Board/Carrying Tray**

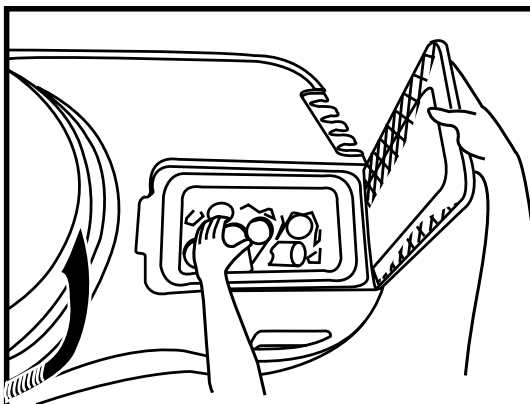
This durable plastic cutting board allows you to complete most of your food preparation work outside, on a large area worktable.

Cutting board easily lifts off and can be used as a carrying tray for food or dishes.



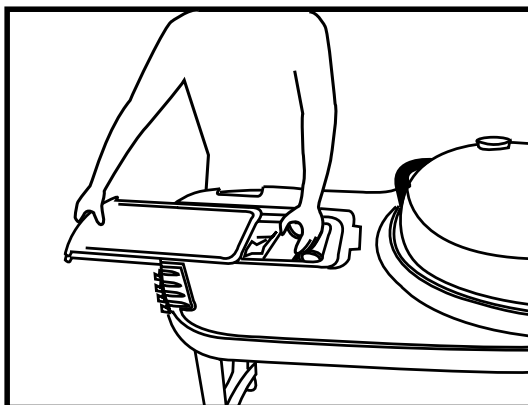
- **Pivoting Lid**

Cutting board pivots up for easy access to the insulated cooler below.



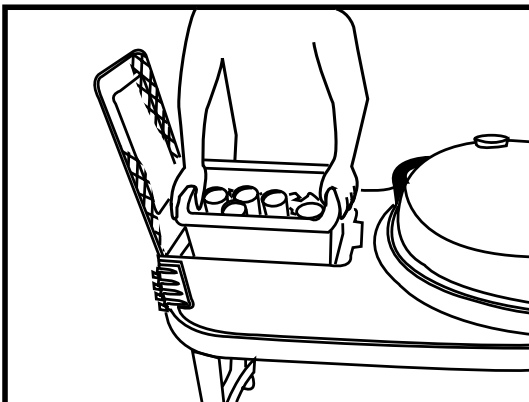
- **Sliding Lid**

Cutting board slides out of the way for easy access to the insulated cooler below, especially useful when the cutting board is loaded with food or dishes.



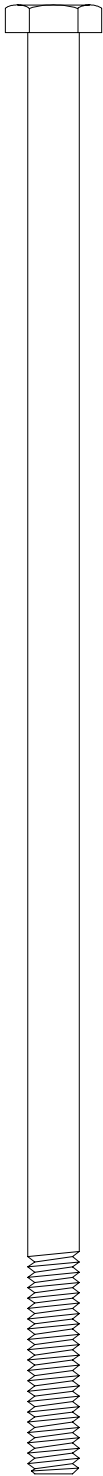
- **Removable Cooler**

The insulated foam cooler lifts easily from the worktable for easy cleanup.



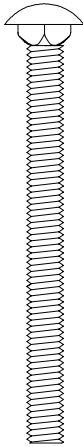
PARTS LIST

SCREW/NUT PACKAGE 4253312



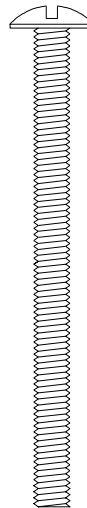
Qty: 1 - 799

4080799 1/4"-20 x 7-1/2" Screw



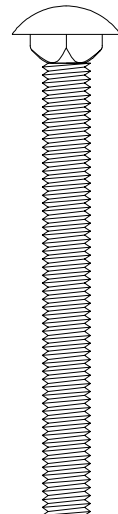
Qty: 6 - 008

4080008 #10-24 x 2 1/4" Screw



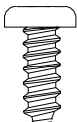
Qty: 2 - 386

4080386 #10-24 x 2-1/2" Screw



Qty: 4 - 007

4080007 1/4"-20 x 2 1/2" Screw



Qty: 2 - 772

4080772 #12-14 x 1/2" Screw



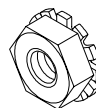
Qty: 3 - 801

4080801 #8 x 1/4" Screw, self-tap



Qty: 8 - 208

4080208 #10-24 Hex nut
(Keps)



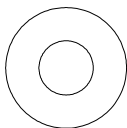
Qty: 5 - 259

4080259 1/4"-20 Hex nut
(Keps)



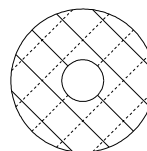
Qty: 6 - 019

4080019 1/4" Hole plug



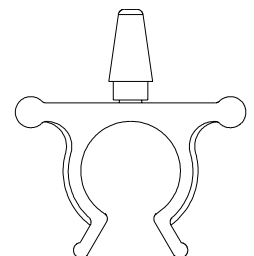
Qty: 2 - 428

4080428 .281" ID x .625"
OD x .12" Flat washer



Qty: 2 - 418

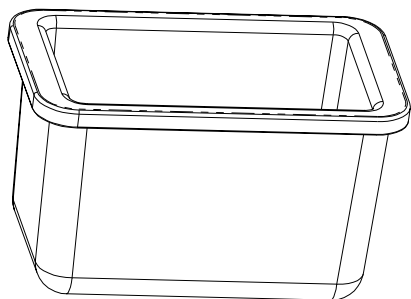
4080418 .218" x .75" x .063"
Insul. Washer



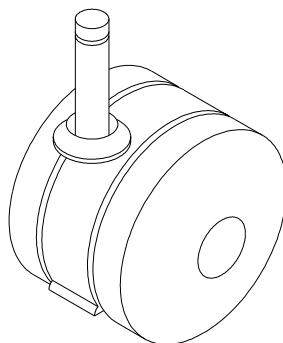
Qty: 1 - 4097

4154097 Cord Clamp

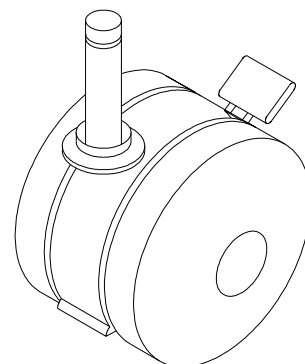
PARTS LIST



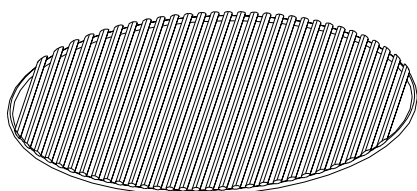
Qty: 1 - Cooler
4154242



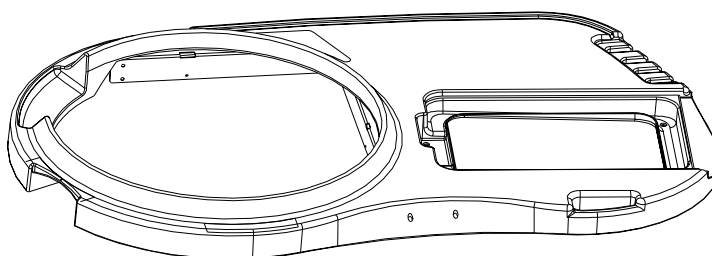
Qty: 2 - Non-Locking Caster
4155951



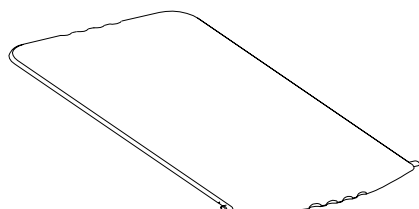
Qty: 2 - Locking Caster
4155952



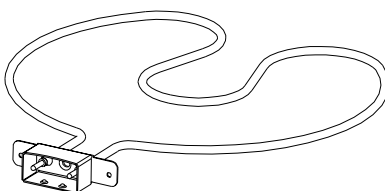
Qty: 1 - Cooking Grate
4156062



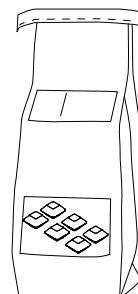
Qty: 1 - Table
4158031



Qty: 1 - Cutting Board
4154243

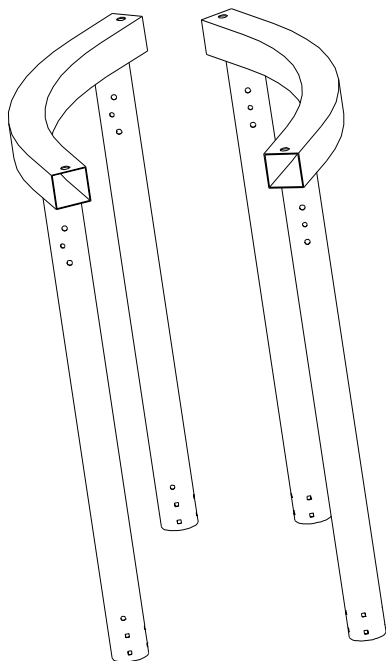


Qty: 1 - Electric Element
4159282

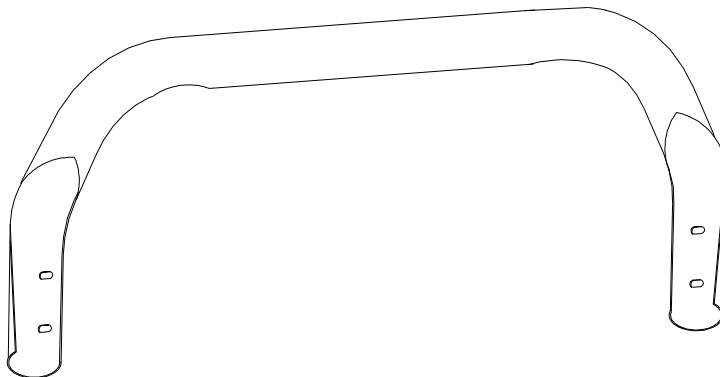


Qty: 1 Bag - Briquets
4158125

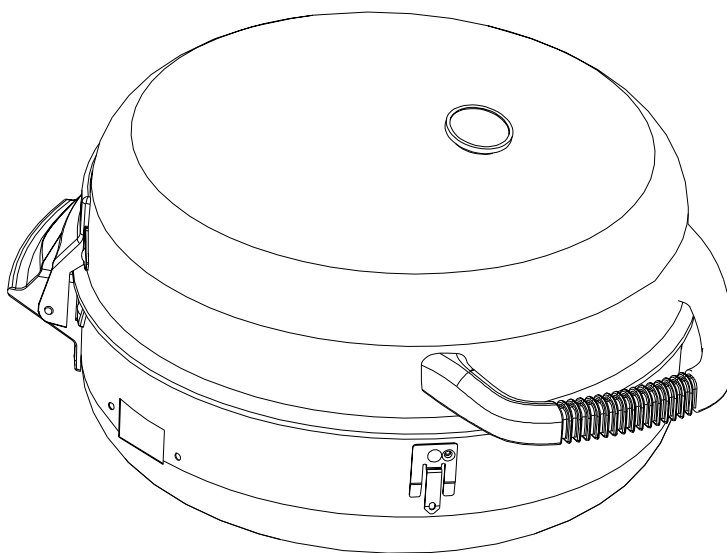
PARTS LIST



Qty: 2 - Leg Assembly
4302498

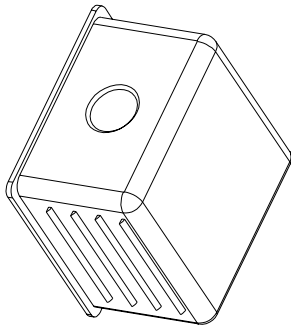


Qty: 1 - Cross Brace
4502700

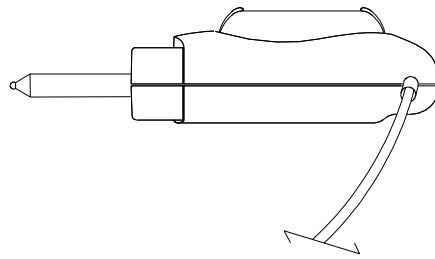


Qty: 1 - Top/Bottom Assembly
4509191

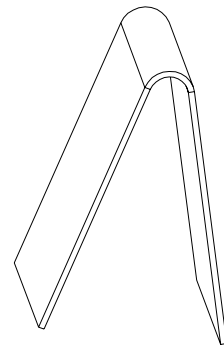
Parts Bag 5505640



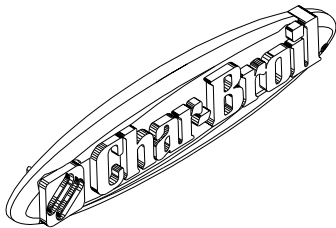
Qty: 4 - Caster Socket
4150254



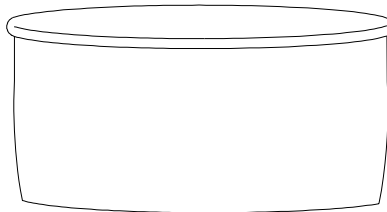
Qty: 1 - Controller
4150319



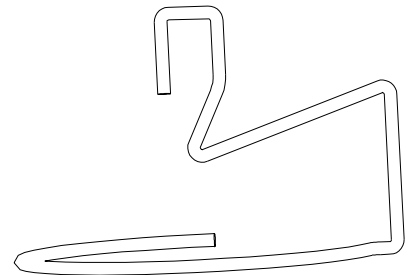
Qty: 4 - Leg Support
4154349



Qty: 1 - Logo Plate
4157077

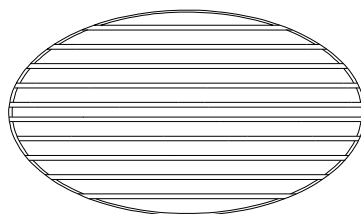


Qty: 1 - Grease Cup
5156609



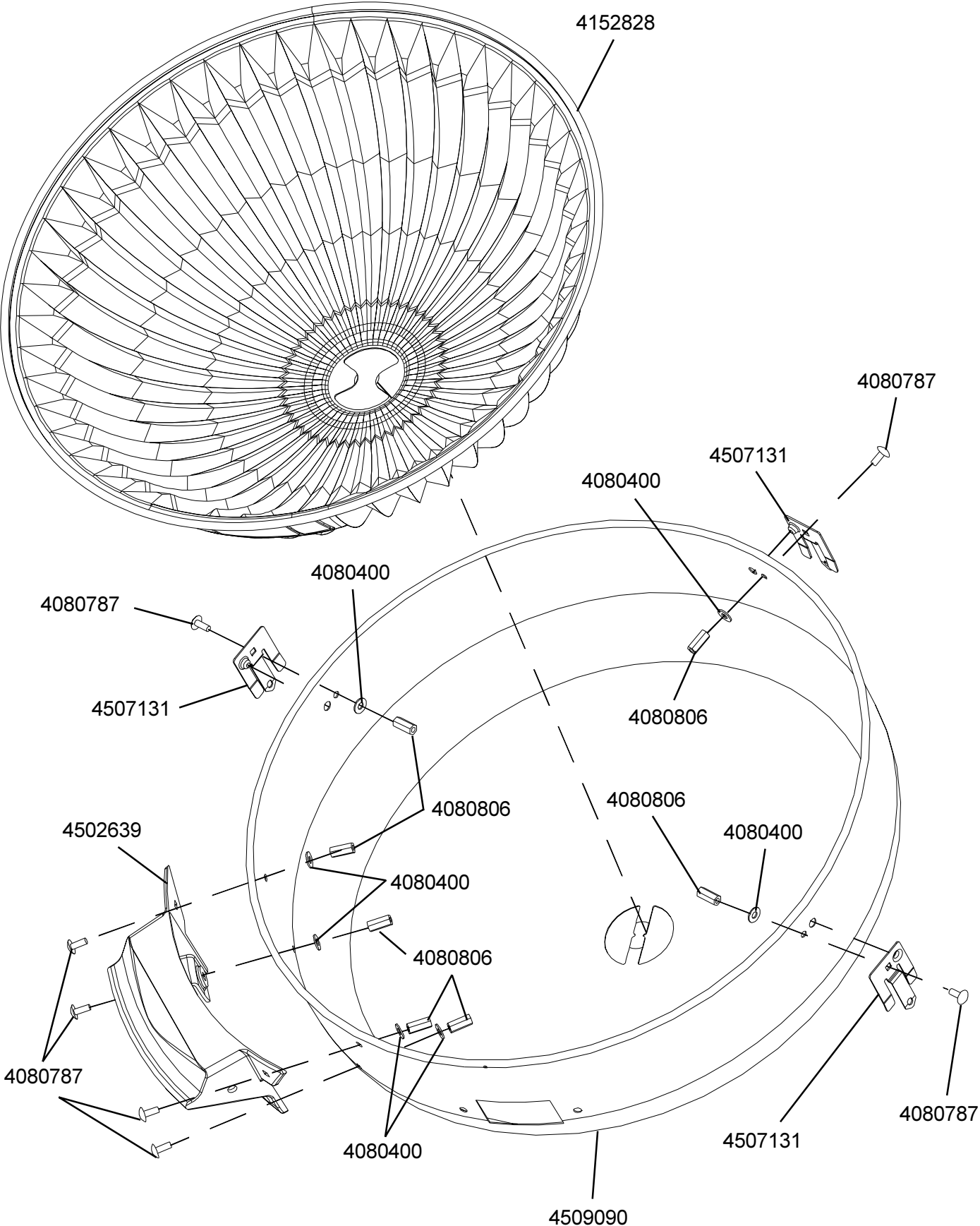
Qty: 1 - Grease Clip
5156610

LITERATURE BAG 5505641

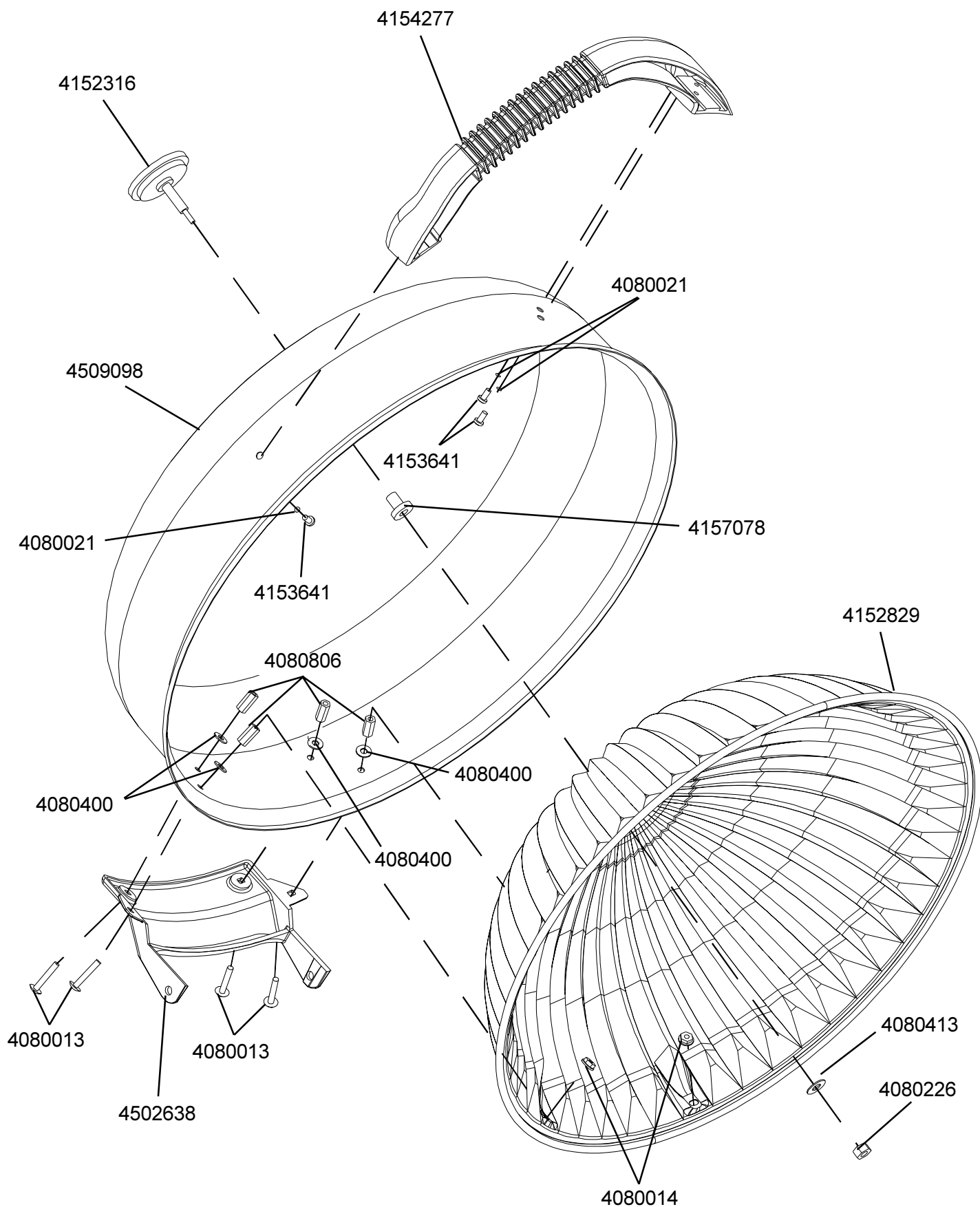


Qty: 1 - Briquet Grate
4152837

Bottom Exploded View

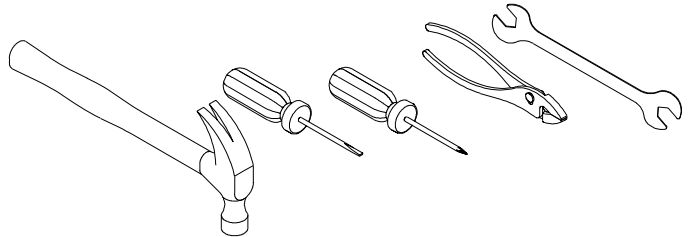


Top Exploded View



Before Beginning Assembly

- Lay cardboard or carpet down where you will be unpacking and assembling grill parts to avoid scratching surfaces.
- Remove all contents from box.
- Carefully read and follow all assembly instructions, paying particular attention to parts orientation.
- You may have hardware left over after completing assembly of your grill. This is normal as in some cases we have included extra hardware to ensure that you have enough.
- Easily find fasteners by referring to each item (shown actual size) at the start of each step.
- Minimum tools...for assembly of your grill include hammer, screwdrivers (flathead and Phillips), wrench, scissors, tape and pliers.



Assembly Instructions

Prethreaded Screws

Do not remove tape on top of Cutting Board until grill is assembled.

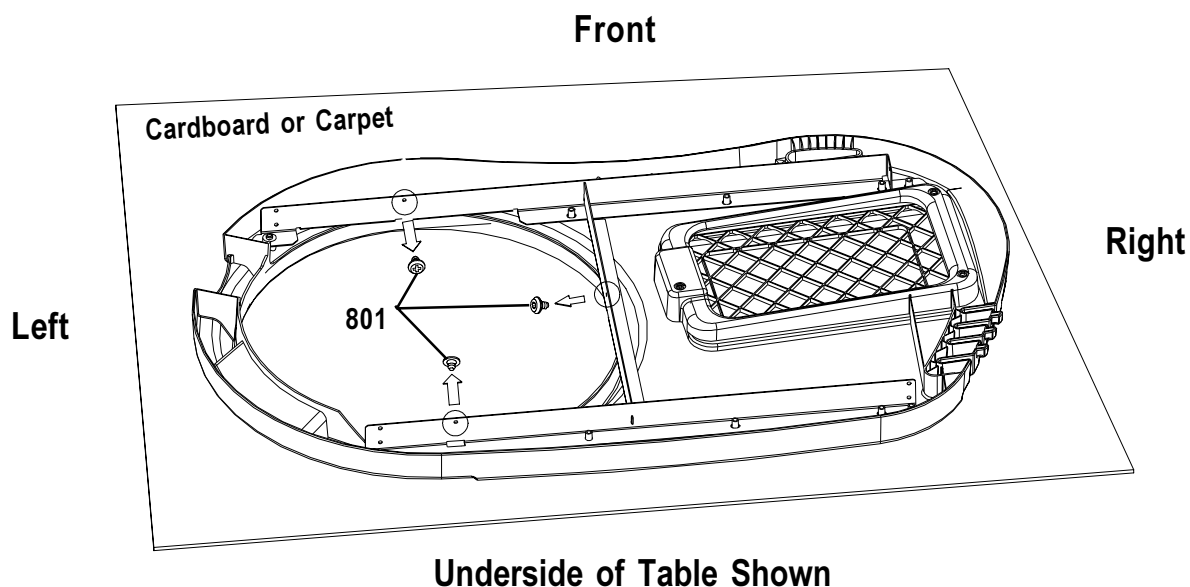
Lay Table upside down on a piece of cardboard or carpet. Place another piece of cardboard under the cutting board side to stabilize the table.

Remove prethreaded screws 801 from the table. Set aside for later installation of the grill bottom.

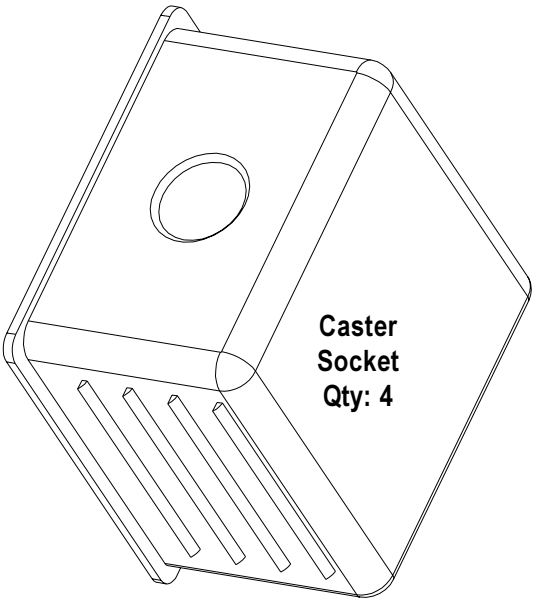


801
Qty: 3

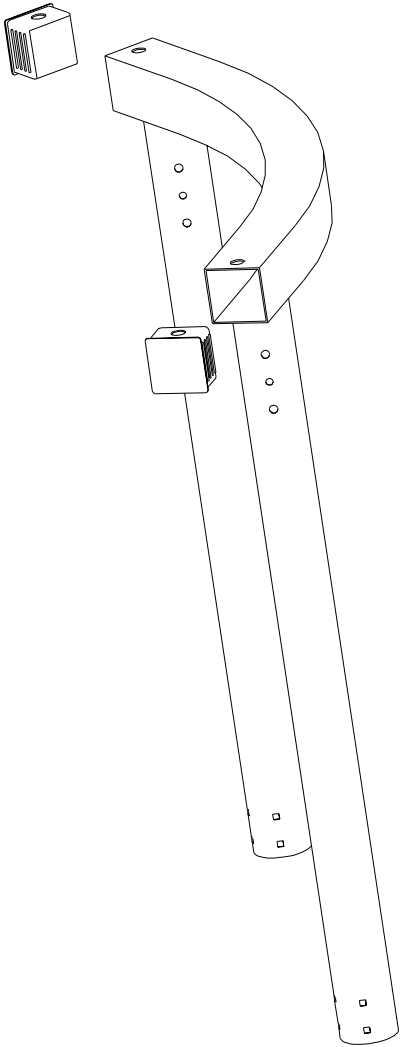
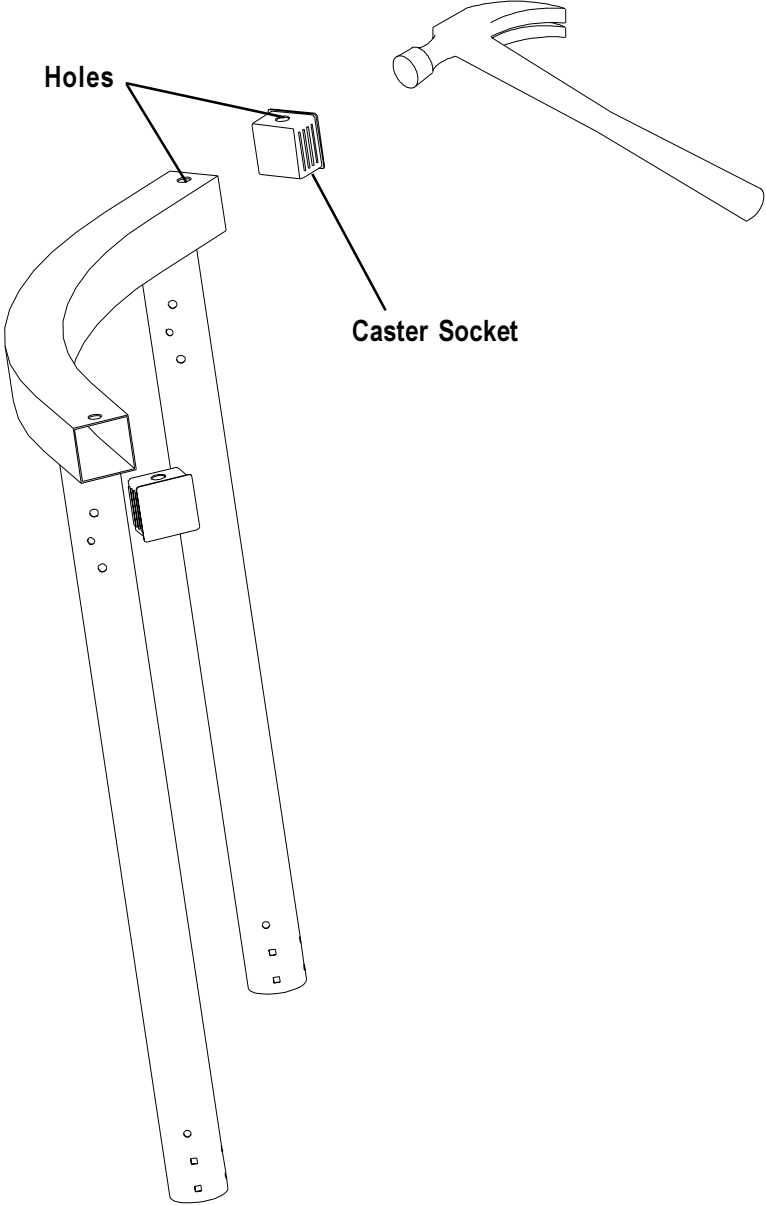
Remove and save



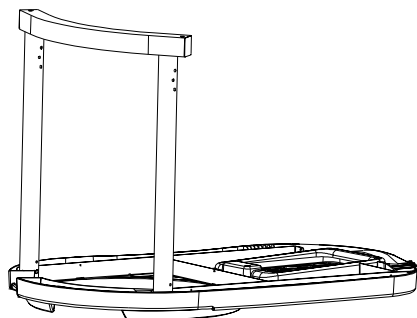
Caster Sockets



Match hole on Caster Socket
to hole on Leg Assembly



Left Leg Assembly

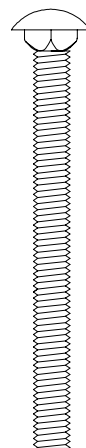


Completed assembly of left leg to table



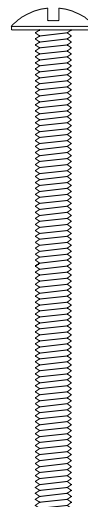
208
Qty: 4

Smooth head



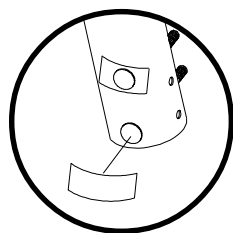
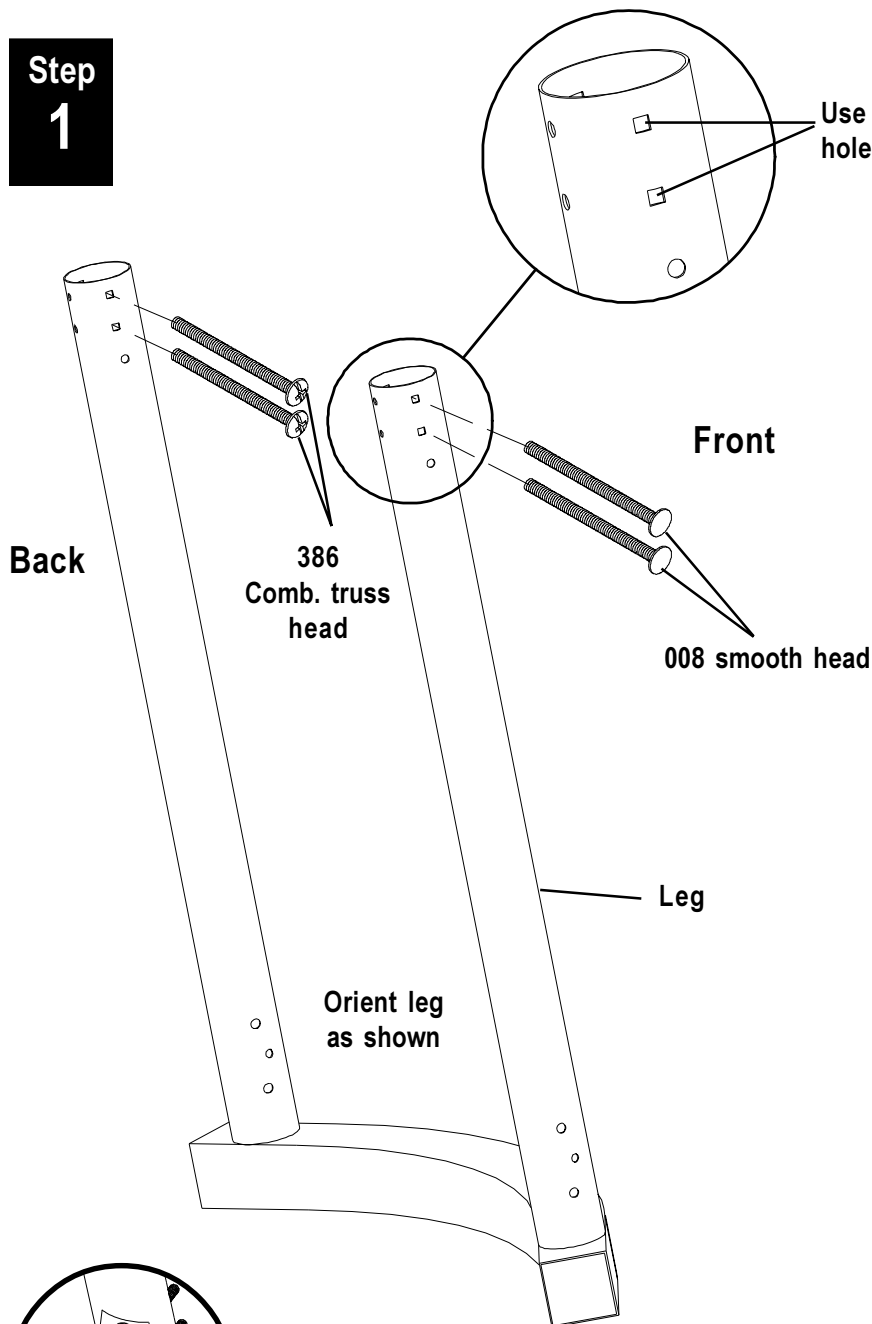
008
Qty: 2

Combination
truss head



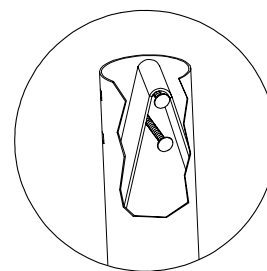
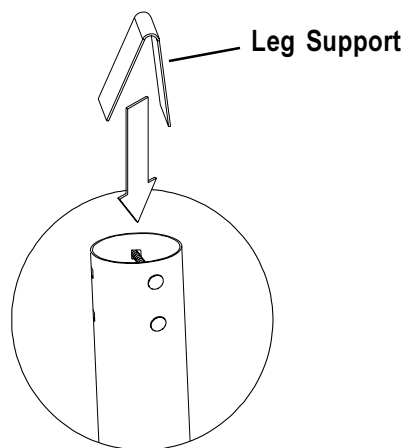
386
Qty: 2

Step
1



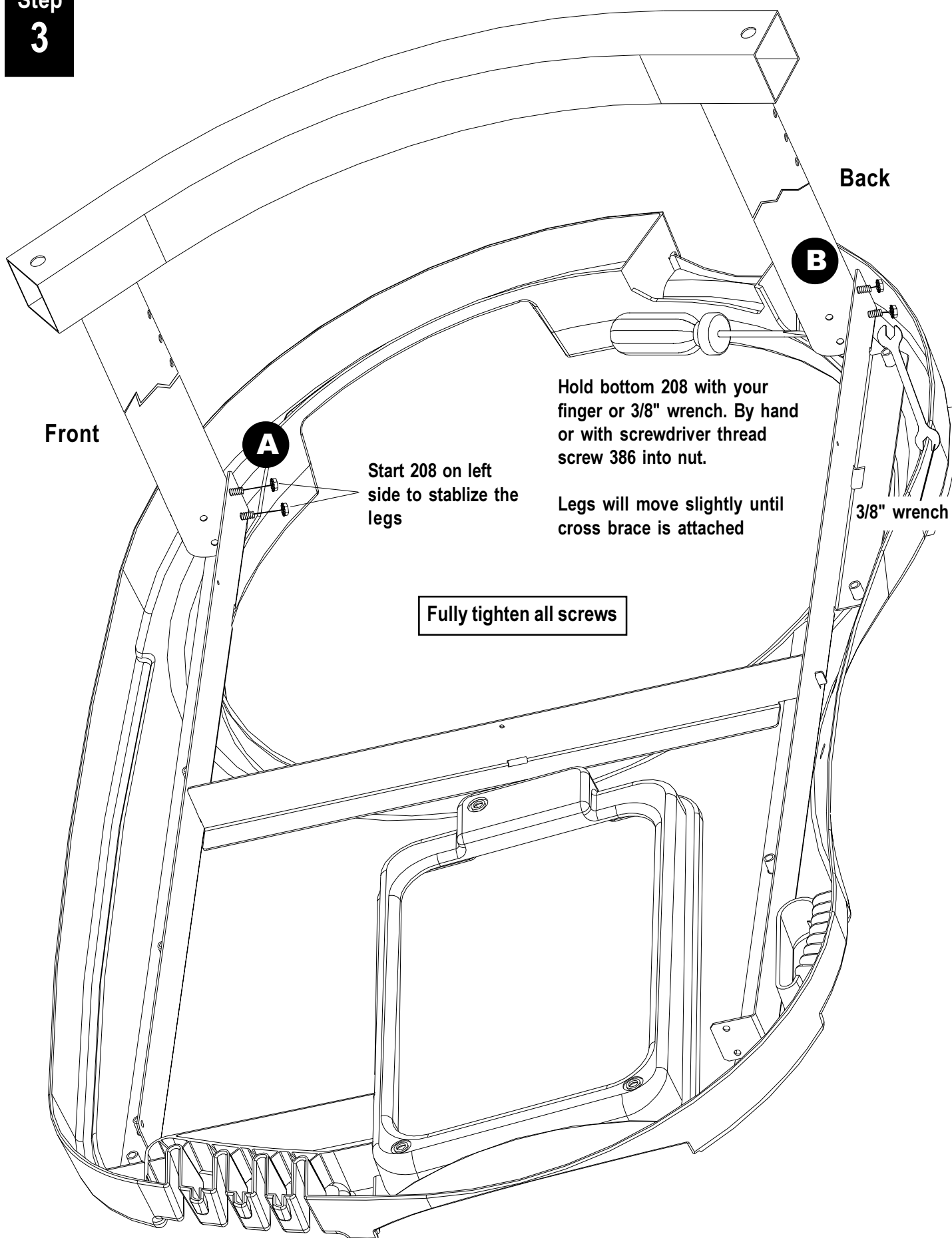
Tip: Before turning the leg assembly over, place tape over screw heads or hold screws in place with your hands.

Step
2

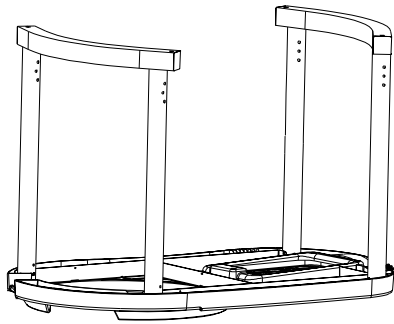


Squeeze Leg Support into each leg just enough to fit into legs and rest on screw

Step 3



Right Leg Assembly

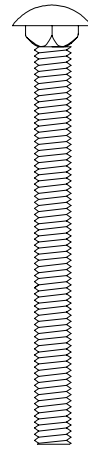


Completed assembly of right
and left leg to table



208
Qty: 4

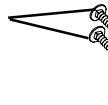
Smooth head



008
Qty: 4

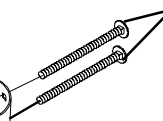
Step
1

008 goes into
FRONT holes



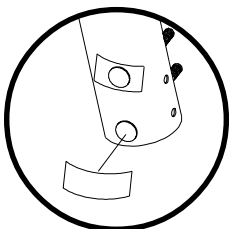
Front

008 goes into *SIDE*
holes



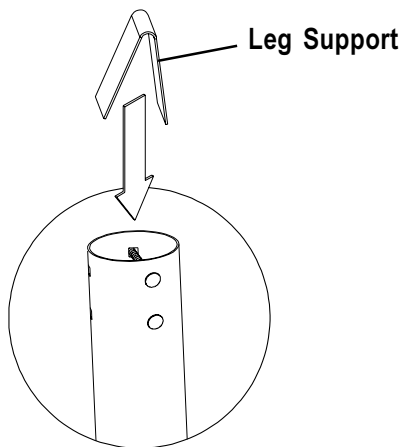
Back

Orient leg
as shown

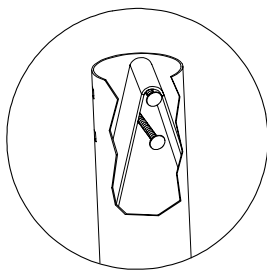


Tip: Before turning the leg
assembly over, place tape over
screw heads or hold screws in
place with your hands.

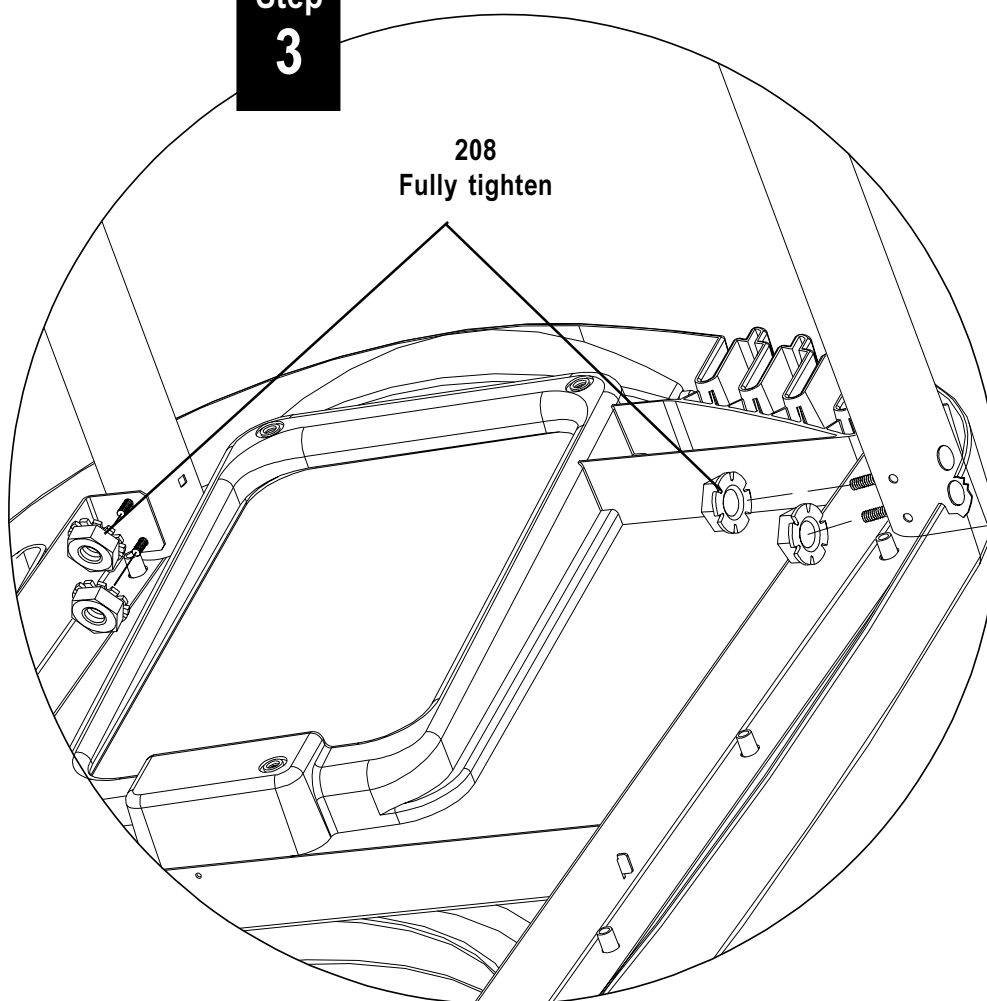
Step 2



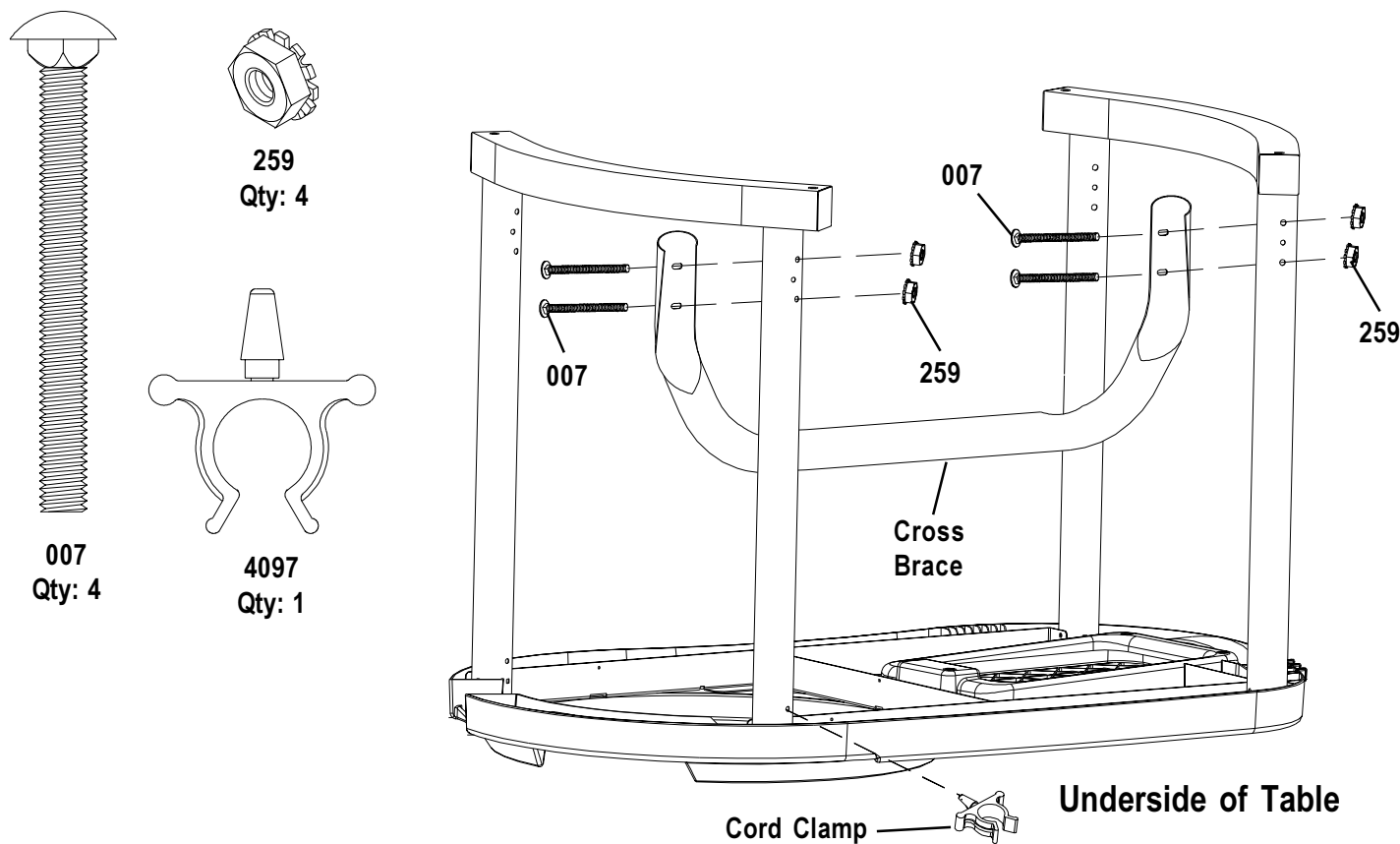
Squeeze Leg Support into each leg just enough to fit into legs and rest on screw



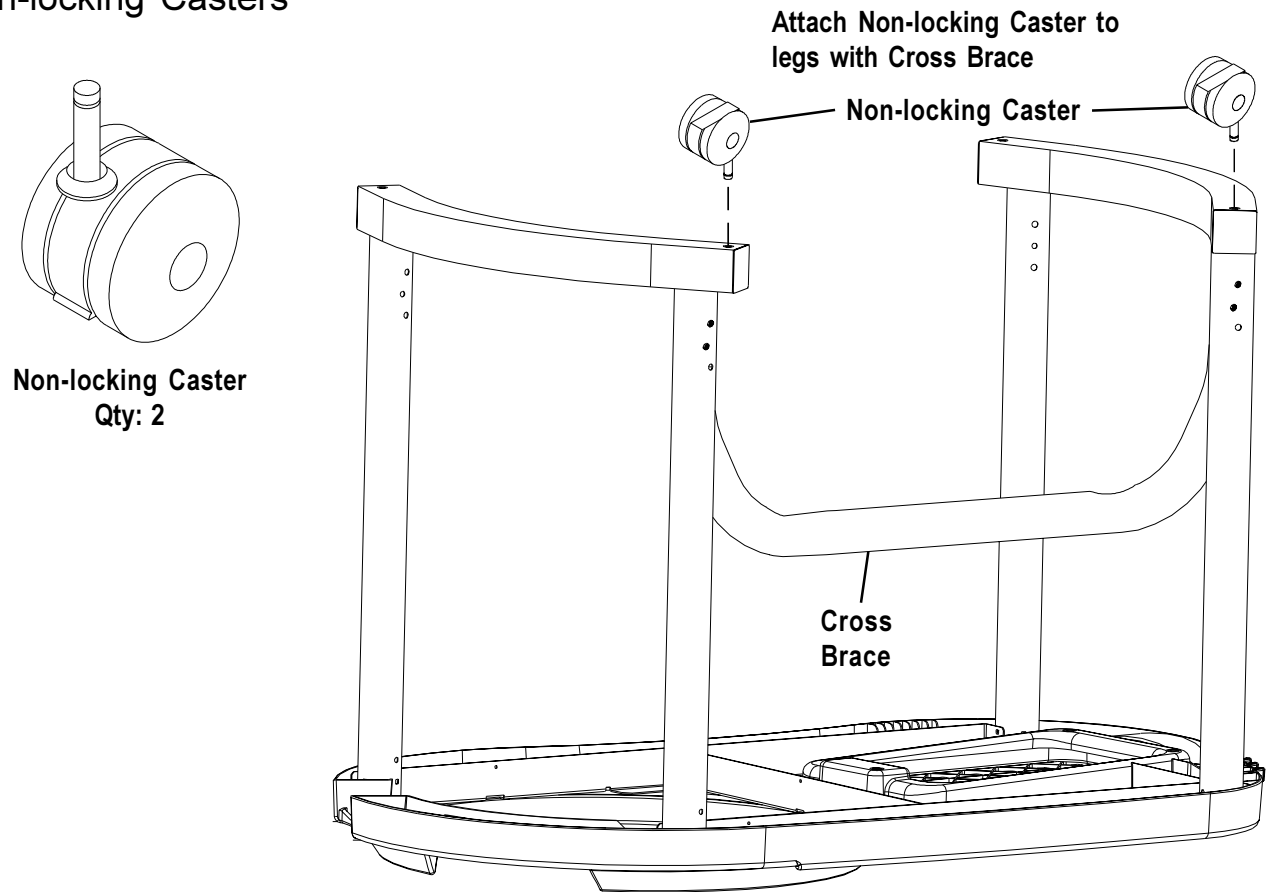
Step 3



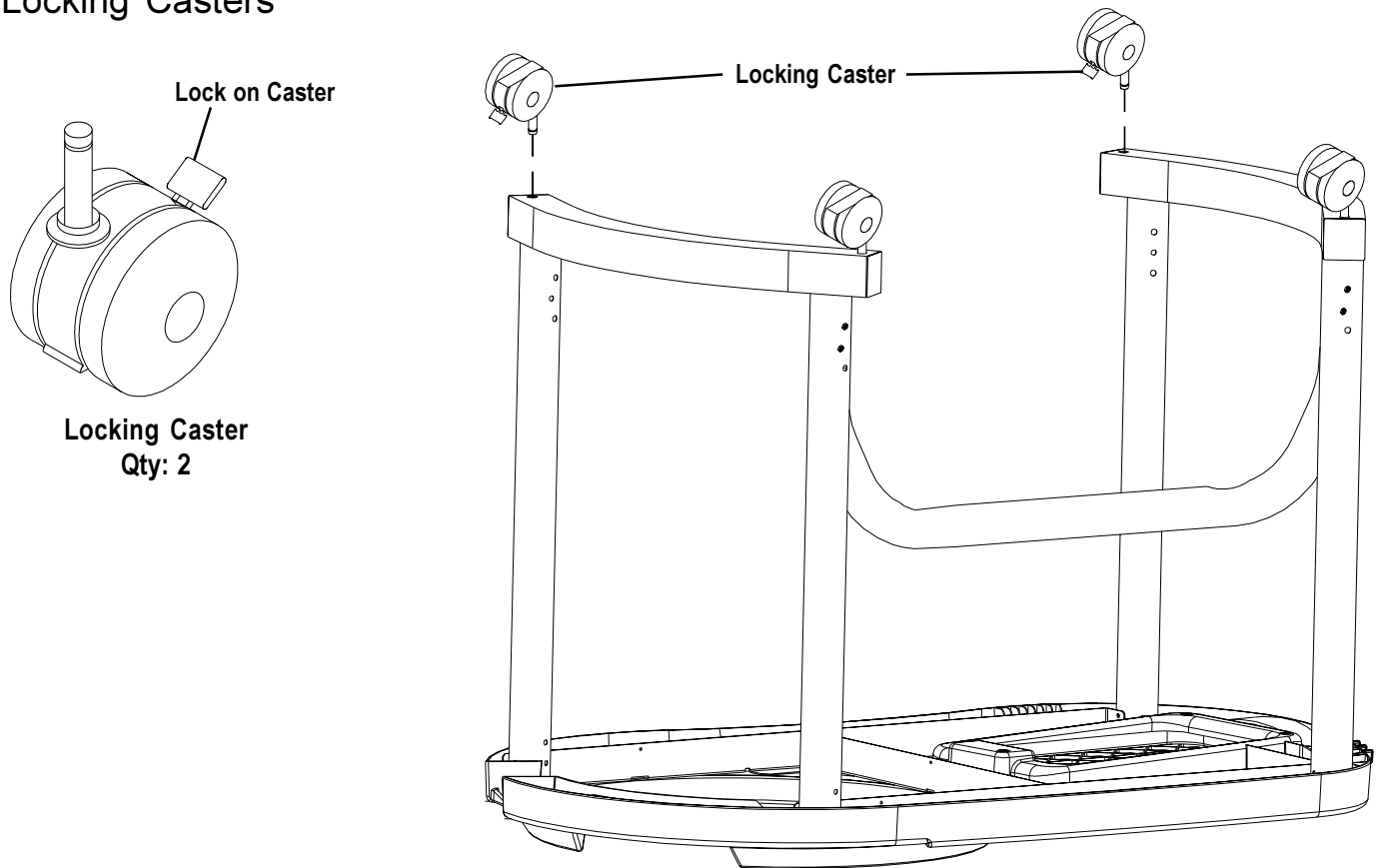
Cross Brace and Cord Clamp



Non-locking Casters

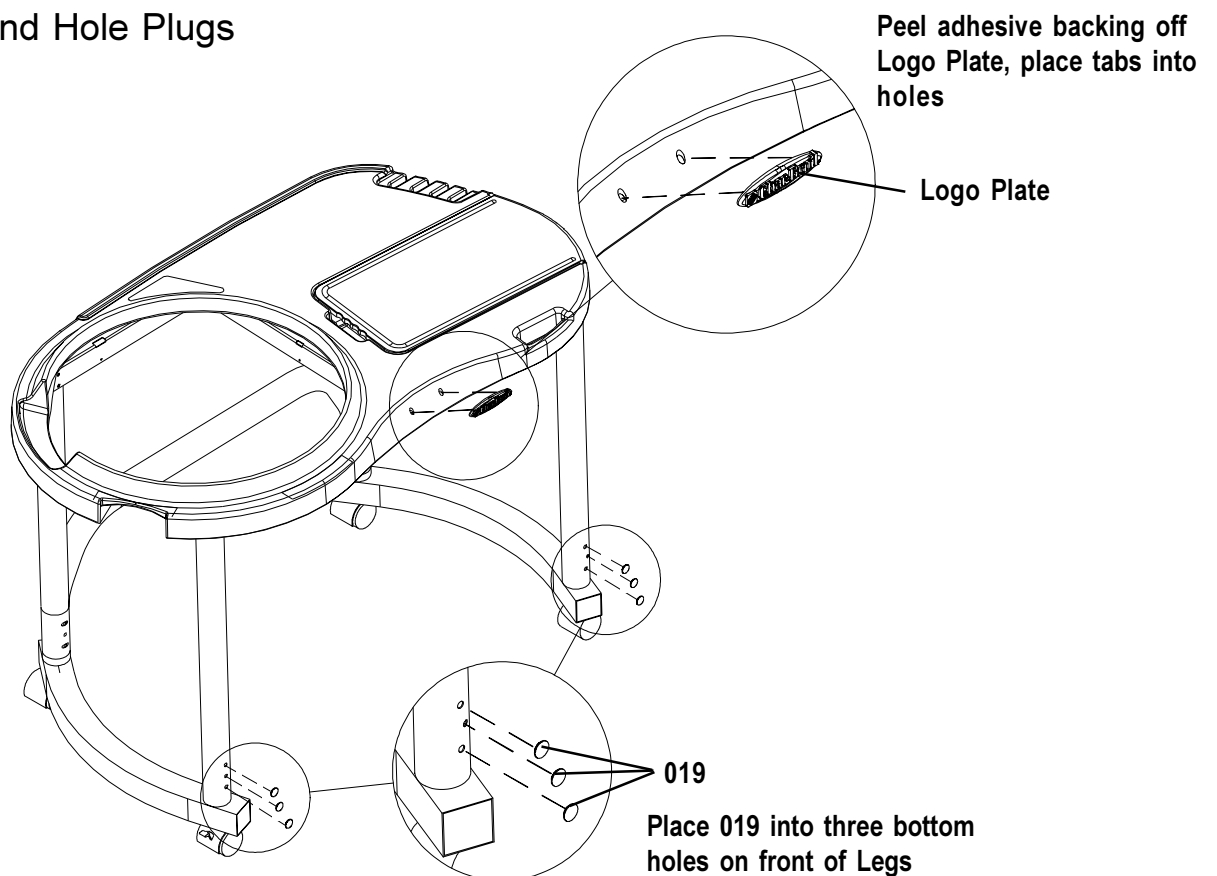


Locking Casters



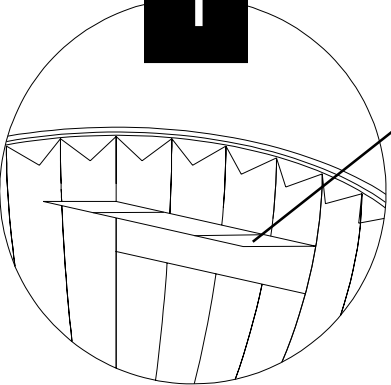
Turn table upright

Logo Plate and Hole Plugs

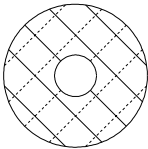


Electric Element

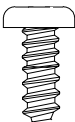
Step
1



Fold flaps inward and upward (90 degrees) so they are horizontal



418 Insulation Washer
Qty: 2



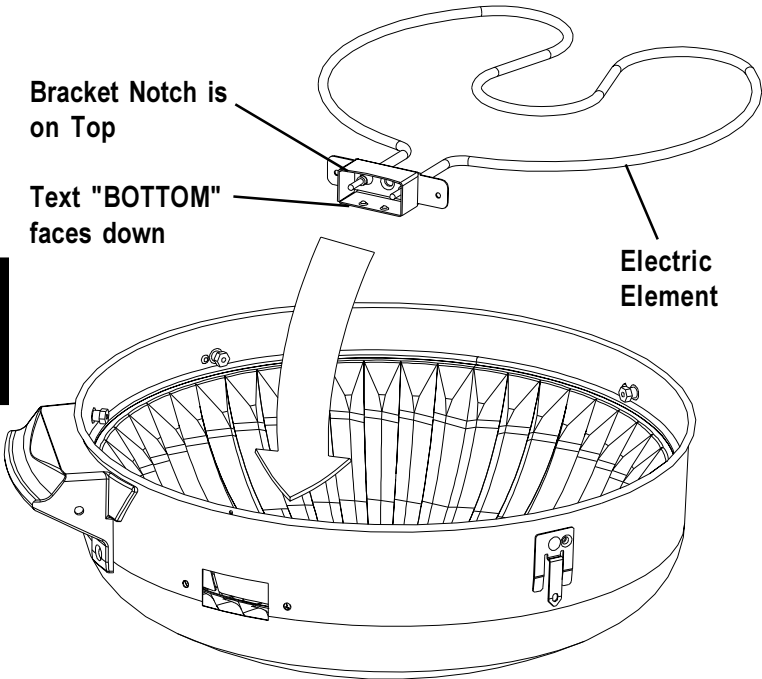
772
Qty: 2

Bracket Notch is on Top

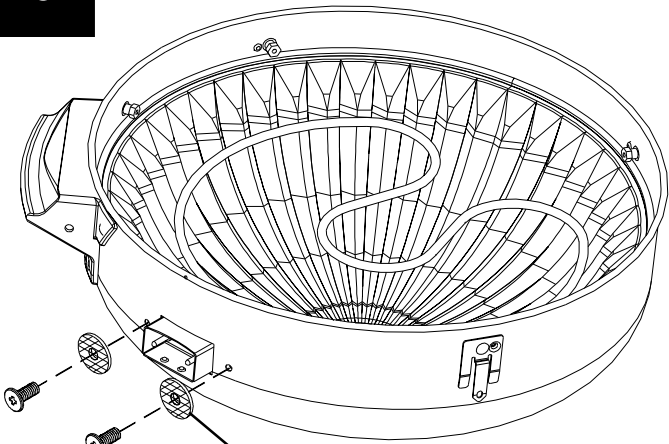
Text "BOTTOM" faces down

Electric Element

Step
2



Step
3

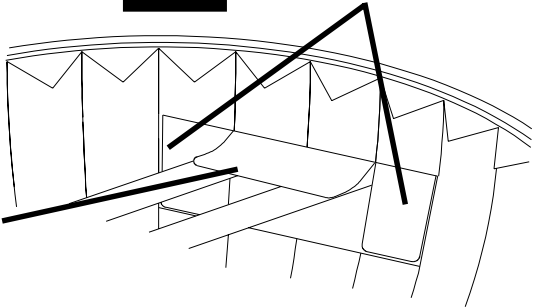


772 418

Step
4

Push insulation side flaps down flush with bowl.

Push center flap down onto element.

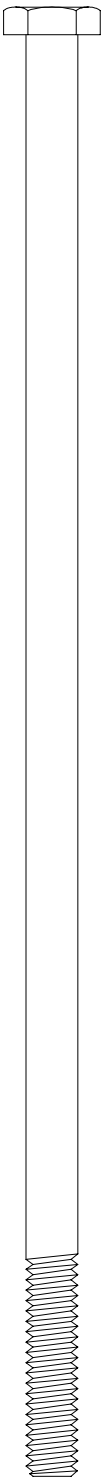


CAUTION

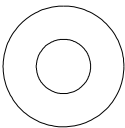


Parts may have sharp edges. Use caution in handling or wear gloves for protection.

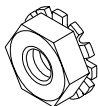
Top to Bottom



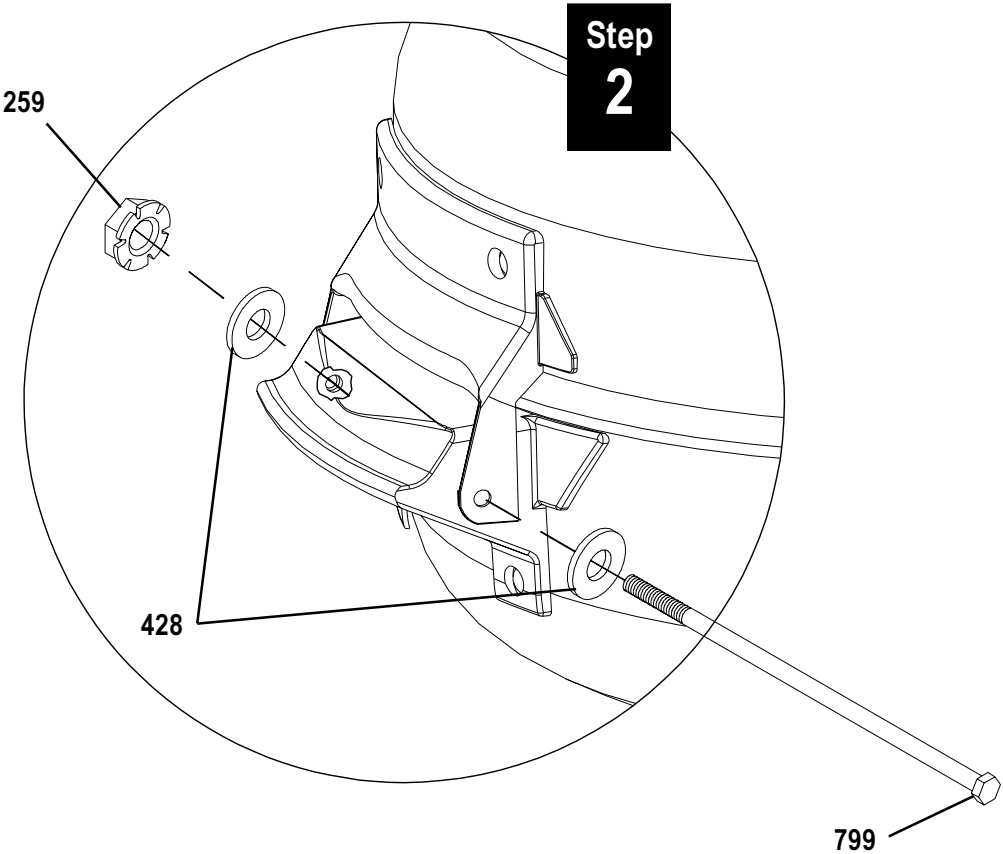
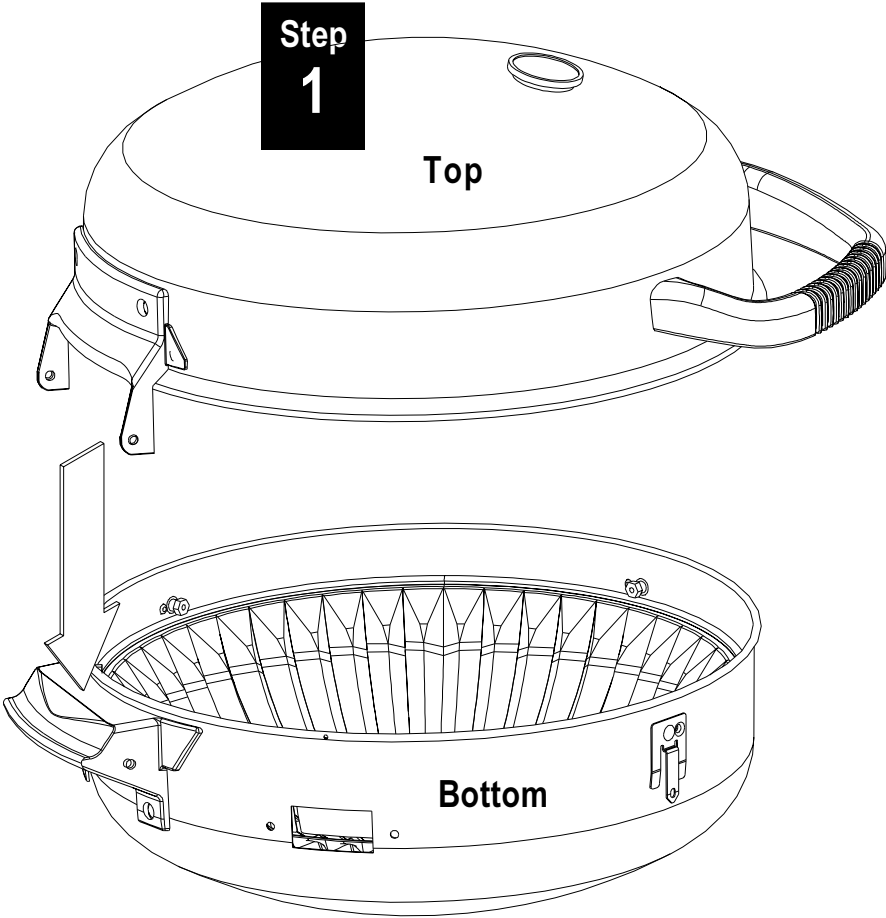
799
Qty: 1



428
Qty: 2



259
Qty: 2



Top, Bottom, Grease Clip and Cup



801
Qty: 3

These are the same screws removed on page 6. If necessary, additional 801's are in the Hardware bag.

Angle Electric Element on Top and Bottom Assembly into Table

Clips on Bottom insert into slots in Table

Step 1

Slots

Step 2

801 screws attach Top and Bottom Assembly to the Table

801

Step 3

Grease Cup

Grease Clip

Underneath Table

801

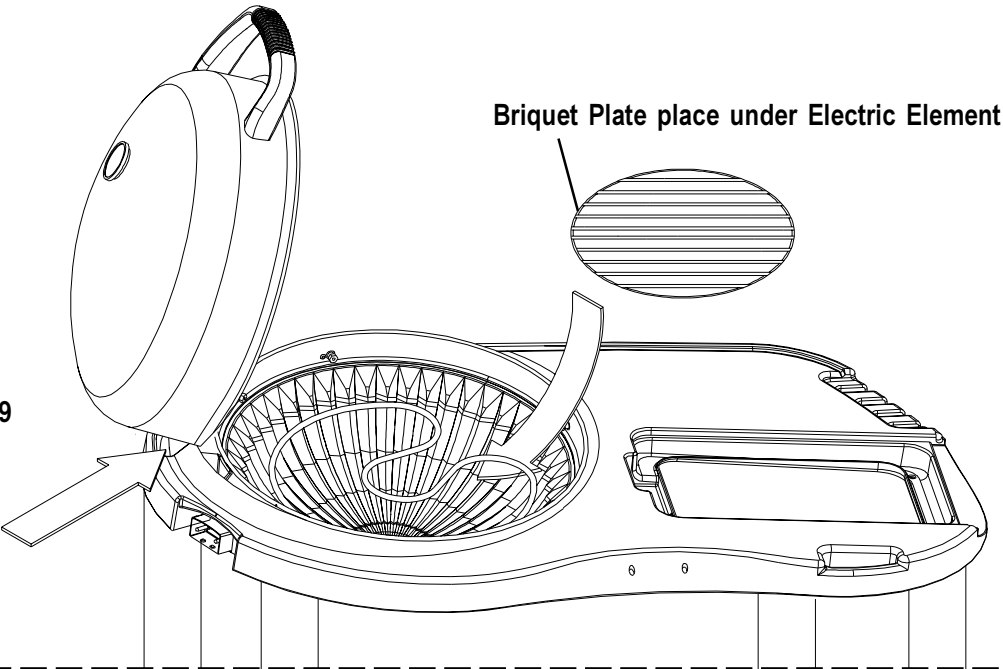
Tabs

Step 4

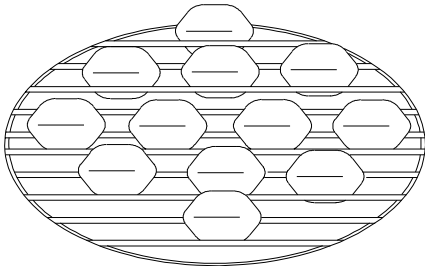
Bend tabs of insulation bowl straight down toward Grease Cup to avoid grease spillage

Adjusting Top and Briquet Plate

Open Top, tighten hinge screw 799 and hex nut 259 until you feel a resistance when closing the lid.



Briquet Placement



Use 12 or less Briquets. Stand up every other row

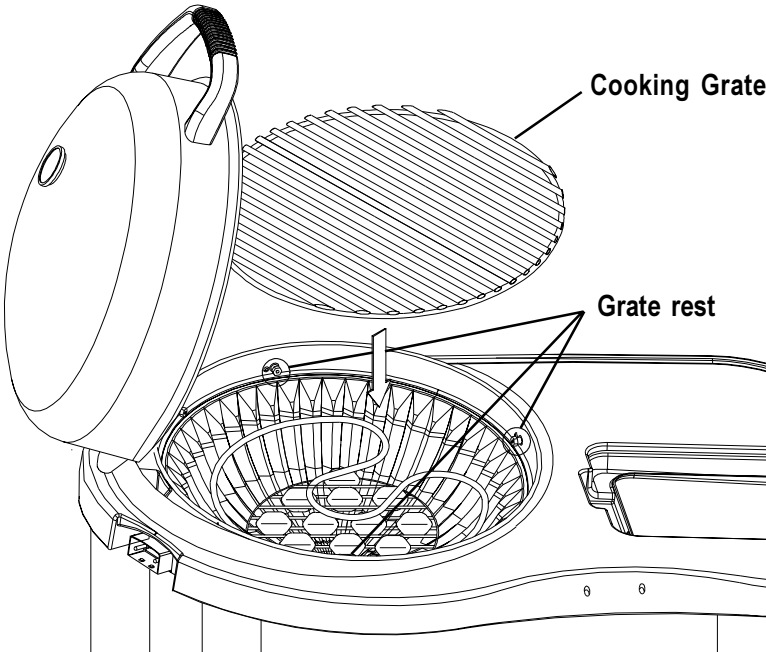
**CAUTION**

Do not use more than 12 ceramic briquets and replace frequently. Persistent grease fires can result. See *Use and Care* section on *Controlling Grease Fires*

**WARNING**

DO NOT USE CHARCOAL. The grill is not designed for charcoal a charcoal fire will result. The fire will create an unsafe condition and damage the grill.

Cooking Grate



Electric Controller

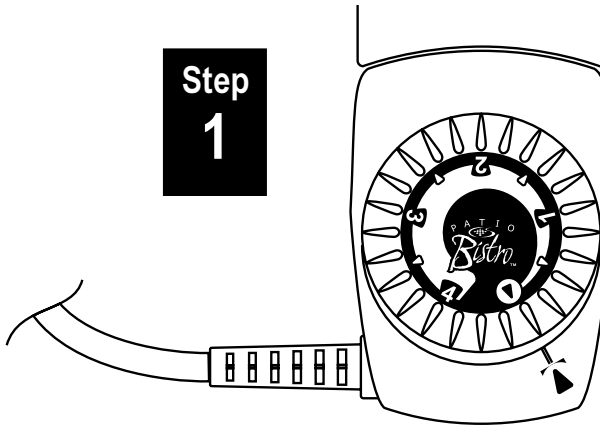


CAUTION



Be sure controller knob is fully rotated counterclockwise to the ⓪ (OFF) position prior to plugging controller into grill and outlet.

Step
1

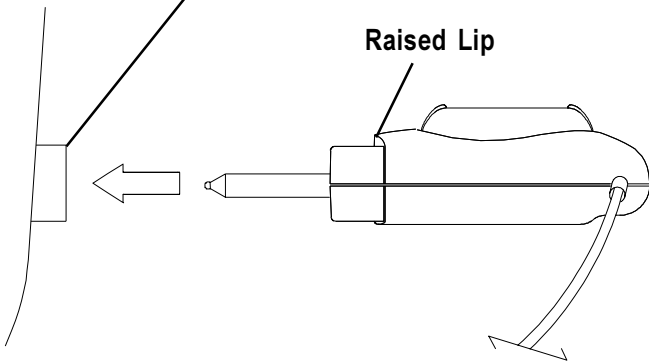


Off position

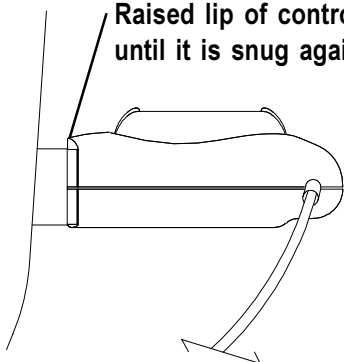
Step
2

Element Bracket Notch

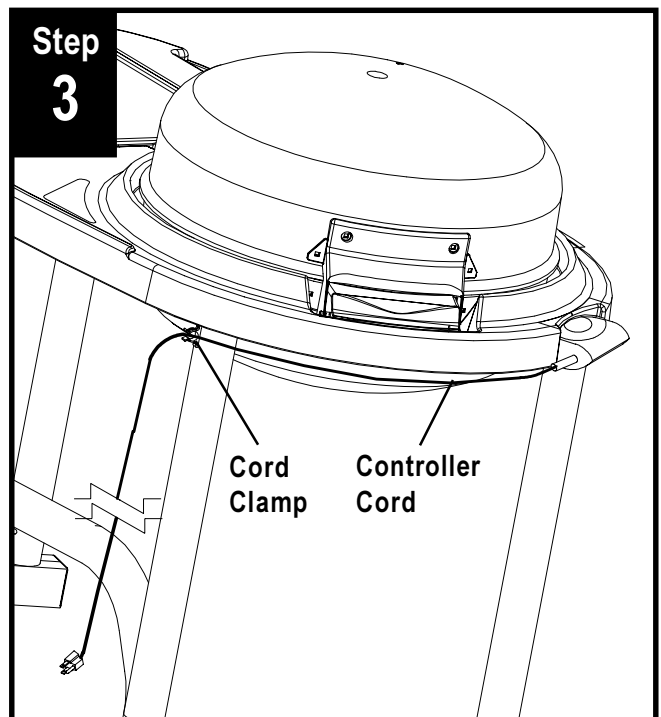
Raised Lip



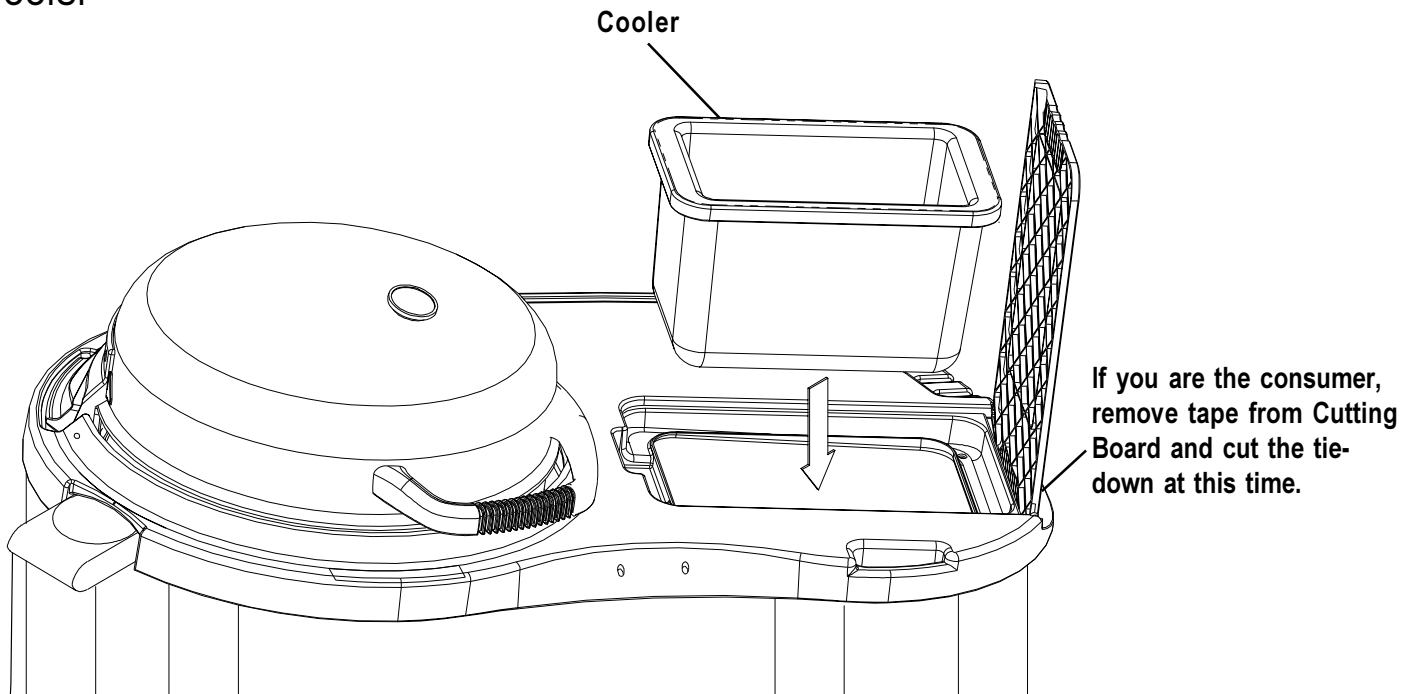
Raised lip of controller should be inserted until it is snug against element bracket notch



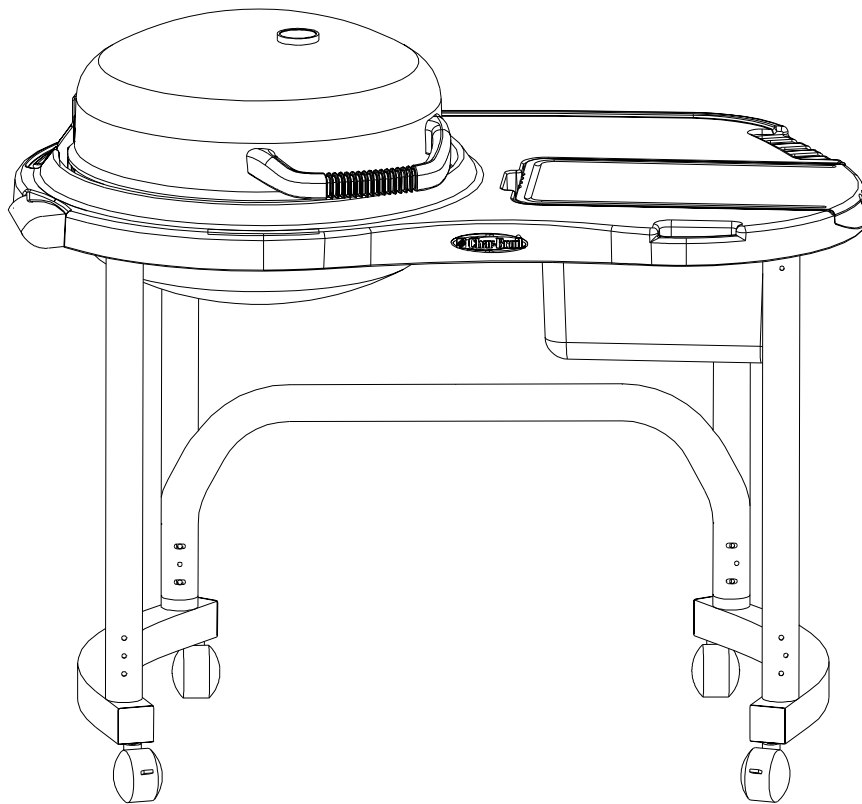
Step
3



Cooler



You may have hardware left over after completing assembly of your grill. This is normal as in some cases we have included extra hardware to ensure that you have enough.



Congratulations, you have now completed the assembly of your grill. You can now look forward to hours of enjoyable cooking. For your safety and optimum grill performance finish reading instructions on the following pages before using your new grill.

Use and Care



CAUTION



Grill is for residential use only. Do not use for commercial cooking.

Before First Use of Grill

- Remove all packaging and sale labels from the grill. Do not use sharp tools to remove stickers.
- Cut the tie-down holding the Cutting Board.
- Wash cooking grate with warm soapy water, rinse and dry thoroughly.

Before Each Use of Grill

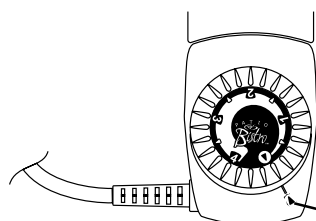
- Use grill only on a firm and level surface to prevent tipping over.
- To prevent household circuit breakers from tripping, keep electric controller dry and do not use other electrical products on the same circuit.
- Check grease cup to make sure it is empty and is mounted under the drain hole.
- For stick-free cooking, apply a thorough coating of vegetable oil or vegetable oil based spray to the cooking grate.

Turning Grill On

- Ensure electrical controller is turned fully counterclockwise to  (OFF) position and light is not on.
- Plug power supply cord into a properly grounded, GFI protected outlet. If extension cord must be used refer to "Extension Cord Use and Safety".
- With controller fully seated in grill, turn knob clockwise. Indicator light should come on.
- The heating element is being energized when the indicator light is lit.

Preheating the Grill

- Keep lid closed.
- Preheat 15 minutes with controller set to the highest setting. Cooking time will be reduced with adequate preheating.
- For foods requiring a lower cooking grate temperature use a setting lower than maximum.
- When the controller light turns off, the maximum temperature has been reached for that knob setting. **During use this light may cycle on and off.**



OFF position

Ground Fault Interrupter

- Since 1971 the National Electric Code (NEC) has required Ground Fault Interrupter devices on all outdoor circuits.
- If your residence was built before 1971, check with a qualified electrician to determine if a Ground Fault Interrupter protector exists.
- Do not use this appliance if the circuit does not have GFI protection
- Do not plug this appliance into an indoor circuit.



WARNING



Use care when operating your grill. Be sure you read and understand all the information and safeguards in this manual before operating this grill.



DANGER



In case of fire turn controller to OFF, unplug grill from outlet, and allow fire to burn out. Do not use water to put out a fire in this or any other electrical appliance.

To avoid electrical shock disconnect electric cord and remove electric controller before removing heating element and cleaning grill. Never immerse electric controller or heating element in any liquid.

To avoid the possibility of burns be sure grill is cool before removing and/or cleaning electric controller and heating element.



CAUTION



- Do not use sharp or pointed tools to clean grill. These type cleaning tools may tear or puncture the insulation bowl.
- Do not use abrasive oven cleaners, steel wool or metal brushes to clean porcelain grates or grill body. These will damage the finish.
- Replace damaged insulation bowl(s) only with Char-Broil certified replacement parts. Do not attempt to repair damaged parts.

Grilling

- For best results, **always preheat and cook with lid closed** to hold in heat and provide thorough cooking.
- Temperature gauge on lid indicates approximate cooking temperature inside the grill.
- During initial cooking phase it is common for the gauge to show temperature falling below original preheat value. As time continues temperature will rise somewhat, indicating food is being properly heated and cooked.
- Controller settings for various foods are dependant upon conditions and personal cooking preferences.

Controlling Grease Fires

Although some flare-up is desirable as burning juices give food that char-broiled flavor; too much flare-up can result in a fire hazard and overcook food. To aid in controlling grease fires use the following precautions:

- Keep grill free from grease; chance of fire is greatly increased by grease buildup.
- Use 12 ceramic briquets maximum. Replace or remove greasy briquets to avoid grease fires.
- Removing briquets and grate, or reducing number of briquets to 6 will decrease chances of flare-up.
- Trim excess fat off meat and use less fatty cuts of meat to reduce chance of grease fires.
- If flare-up occurs during cooking reduce controller setting and close lid.
- If flare-up continues turn controller to ⏻ (OFF) and unplug the power cord.

Turning Grill Off

- Turn controller knob fully counterclockwise to ⏻ (OFF) position.
- Unplug cord from outlet.
- Remove controller from grill and store indoors.

Cleaning Electrical Controller and Heating Element Bracket

- Clean controller case by wiping with a damp cloth using a mild detergent or hot soapy water.
- It is not necessary to clean the heating element. However, the element bracket may be cleaned with a damp cloth using a mild detergent or hot soapy water.
- Dry electrical controller and heating element before use.
- Do not use sharp or pointed tools to clean the grill. These type cleaning tools may tear or puncture the insulation bowl.
- Do not use abrasive oven cleaners, steel wool or metal brushes to clean porcelain grates or grill body. They will damage the finish.
- Replace damaged insulation bowl(s) only with Char-Broil certified replacement parts. Do not attempt to repair damaged parts.

Cleaning Your Grill

Excess build up of burned grease and food particles will reduce the grill's cooking performance. To obtain optimum performance:

- Table top, Cutting Board and Cooler: Wash with warm soapy water and wipe dry. ▲ Do not use citrisol, abrasive cleaners, degreasers or a concentrated grill cleaner.
- Clean the lower insulation bowl at least once a season, more often with heavy use.
Note: Insulation bowl will darken as it becomes seasoned. Do not attempt to restore a shiny or aluminum appearance when cleaning.
- Best results are obtained by brushing the particle buildup downward and through the drain hole in bottom of grill.
- Using a mild detergent or hot soapy water, moderately scrub the surface of the lower insulation bowl with a plastic or brass bristle brush.
- Clean porcelain grates regularly with warm soapy water or a baking soda and water solution. Use nonabrasive scouring powder for stubborn stains.
- Clean porcelain lid and body with a nonabrasive cleaner. Use Creme of Tartar for stubborn stains.
- Replace ceramic briquets as frequently as necessary to avoid grease buildup and flare-ups.
- Replacement of flavorized ceramic briquets will restore the hickory smoke and charcoal flavor.

Storing Your Grill

- Clean cooking grates and discard old briquets.
- Remove electric controller from grill. Store the controller indoors.
- Store grill in weather protected area or under grill cover when not in use.

Food Safety

- Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:
Clean: Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat and poultry.
Separate: Separate raw meats and poultry from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.
Cook: Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.
Chill: Refrigerate prepared foods and leftovers promptly.
- **For more information call: USDA Meat and Poultry Hotline at 1-800-535-4555. In Washington DC (202) 720-3333. 10:00 am - 4:00 pm Eastern time.**

Troubleshooting

Problem	Explanation / Possible Cause	Prevention / Solution
Grill not heating	Controller turned OFF. No Power. Faulty controller or heating element.	Turn controller knob to maximum setting. Be sure controller is fully seated in heating element bracket and grill is properly plugged into outlet. Check for tripped household circuit breakers or GFI (Ground Fault Interrupter). Reset or replace if necessary. Try another outlet. Replace controller or heating element.
Grill will not cook properly	Lid left open. Insufficient preheat or temperature set too low. Inappropriate extension cord. Excessive buildup on insulation bowl. Too many ceramic briquets.	Close lid during preheat and when cooking Preheat 15 minutes. Increase controller setting. Use 12 or 14 gauge extension cord of 25' or less. Clean lower insulation bowl. Use 12 ceramic briquets maximum. Do not use charcoal.
Flare-ups	Excess fat in meat. Excessive cooking temperature. Grease build up.	Trim fat from meat before grilling. Adjust (lower) temperature as needed. Clean grill and replace briquets (12 maximum).
Persistent grease fire.	Grease trapped by food build up. Grease soaked briquets	Turn controller knob to OFF . Keep lid on and let fire burn out. After grill cools, remove briquets and clean insulation bowl. Replace with fresh briquets. Reduce the number of briquets used. Do not apply water to fire. Personal injury may result.
Controller indicator light is OFF.	Normal controller cycling. No power. Faulty controller	Increase knob setting or wait for light to cycle on. See "Grill not heating." Replace controller or heating element.
Circuit breaker trips or fuse blows	Power Surge Another appliance plugged into same circuit as grill. Moisture or water in controller or electrical connections Damaged cord or electrical connections.	Turn controller to OFF position before plugging into electrical outlet. Do not use other electrical appliances on the same circuit. Keep controller and all electrical connections dry. Do not operate unit when raining. Replace damaged controller or extension cord.

Cooking Chart

Cooking times and temperatures may vary according to specific recipes, cooking conditions, or barbecue equipment used. Take this into consideration to insure best results.

Temperatures: High = 500° - 650°F
 Medium = 350° - 500°F
 Low = 200° - 350°F

ITEM	SIZE / QUANTITY	TEMPERATURE	TIME
Steak (T-bone, ribeye, sirloin, filet mignon, etc.)	1 inch	500°F - 600°F	Rare: 7-10 minutes Medium: 12-15 minutes Well: 18 - 20 minutes
Steak (T-bone, ribeye, sirloin, filet mignon, etc.)	1/2 inch	500°F - 600°F	Rare: 6 - 7 minutes Medium: 8 - 10 minutes Well: 12 minutes
Hamburgers	1/2 inch	450°F - 500°F	Medium: 8 minutes Medium/Well: 10 minutes Well: 12 minutes
Pork Chop	1 inch	350°F - 450°F	25 minutes Internal temp. 160° F
Pork Chop	1/2 inch	350°F - 450°F	20 minutes
Boneless, Skinless, Chicken Breast	8 ounces	350°F - 375°F	10 minutes per side
Whole Chicken	1 each	350°F - 375°F	10 minutes per pound Internal temp. 180° F
Tuna/Sword Fish	1 inch - 8 ounces	350°F - 450°F	Rare: 7 minutes Medium: 12 minutes Well: 15 minutes
Whole Rainbow Trout Filet	8 ounces	350°F - 450°F	8 - 12 minutes
Shrimp, Medium, peeled and deveined	8 ounces	400°F - 425°F	3 - 5 minutes
Corn on Cob	1 each	350°F - 400°F	30 minutes
Baking Potatoes	1 each	350°F - 400°F	1 hour
Mushrooms, Button, Whole	8 ounces	350°F - 400°F	6 minutes
Yellow Onions	1 each	350°F - 400°F	12 - 15 minutes
Tomatoes	Half	350°F - 400°F	15 minutes
Zucchini/Yellow Squash and Eggplant	1 medium size	350°F - 400°F	8 - 10 minutes

* Increase cooking time 5 minutes or to desired doneness.

Limited Warranty

Char-Broil guarantees the Char-Broil® Patio Bistro™ shall be free from defects in both material and workmanship under normal and reasonable use (and correct assembly as assembled by the consumer-purchaser) by the original purchaser, for outdoor household use, for the following periods as specified herein:

1. Porcelain top and bottom, legs, base - for five (5) years from the date of purchase.
2. Electrical control and heating element - for a period of three (3) years from the date of purchase.
3. All other parts including handles, wheels and temperature gauge - for a period of one (1) year from the date of purchase.

If the product fails to operate due to manufacturing defect the defective part will be repaired or replaced at Char-Broil's option. The product, along with proof of purchase, must be returned postage prepaid.

If you wish to obtain performance of any obligation under this limited warranty, you should write to:

Char-Broil
Consumer Warranty / P.O. Box 1240
Columbus, GA 31902-1240

Char-Broil may require reasonable proof of purchase and we suggest you keep your receipt. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling the product or Char-Broil will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer-purchaser prior to the discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment from which it was purchased or to any retail establishment selling this product in order to obtain performance under this warranty.

This warranty does not include the cost of any inconvenience or property damage due to failure of the product and does not cover damage due to misuse, abuse, accident, damage arising out of the transportation of the product, or damage incurred through commercial use of the product. ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANT-ABILITY AND FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED IN DURATION TO THE EXPRESS WARRANTY PERIODS SPECIFIED ABOVE FOR THE PARTS DESCRIBED THEREIN. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. Neither Char-Broil dealers nor the retail establishment selling this product has any authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above. Char-Broil maximum liability, in any event, shall not exceed the purchase price of the product paid by the original consumer-purchaser. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you. The warranty gives you specific legal rights and you may also have other rights which vary from state to state.

Thermosulate® is a registered trademark of ATD, Corp. Insulation bowl and application covered by U.S. Patents 5011743, 5111577, and other Patents pending.

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Protected under one or more of the following U.S. Patents: 4,598,692; 4,624,240; 4,747,391; 4,747,391; 4,817,583; 4,924,846; 4,989,579; 5,003,960; 5,076,256; 5,076,257; 5,090,398; 5,109,834; 5,224,676; 5,277,106; 5,421,319; 5,441,226; 5,452,707; 5,458,309; 5,566,606; 5,566,606; 5,579,755; 5,582,094; 5,613,486; 5,649,475; 5,706,797; 5,711,663; 5,765,543; 5,931,149; 5,996,573; 6,095,132; 6,135,104; 6,173,644B1; 6,279,566; 6,397,731; 6,418,923; 6,439,222; D282,619; D339,714; D341,292; D343,337; D358,059; D361,466; D364,535; D372,637; D373,701; D377,735; D383,035; D397,910; D405,643; D405,643; D406,005; D406,009; D413,043; D413,229; D413,229; D414,982; D415,388; D416,164; D416,441; D416,441; D417,587; D422,516; D423,274; D423,876; D428,303; D435,396; D436,004; D438,059; D438,060; D438,427; D439,110; D442,505; D443,179; D443,354; D447,384; D447,385; D447,909; D448,610; D448,614; D448,615; D448,616; D448,975; D449,492; D451,759; D456,202S; D460,313 and D461,359. Canada: 87743; 87744; 92607; 92608 and 1,316,424. Other Patents Pending.

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- ☐ Remplissez la carte de garantie
- ☐ Assurez-vous que les valves sont correctement installées sur les tuyaux des brûleurs
- ☐ Assurez-vous que les boutons de commande sont en position OFF
- ☐ Remplissez le réservoir PL, le cas échéant
- ☐ Effectuez un essai d'étanchéité

Merci de votre achat

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- ☐ Complete Warranty Card
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- ☐ Ensure control knobs lock on OFF position
- ☐ Fill LP Tank, if provided
- ☐ Perform Leak Test

Thank You for Your Purchase!